



NORTHWEST FUCHSIA SOCIETY

RECIPES

TK 602

Expression of Appreciation

The Northwest Fuchsia Society wishes to sincerely express its appreciation and thanks to all those individuals who donated recipes, helped in the compiling and the selling or in any other way contributed to the publication of this delightful cookbook.

Northwest Fuchsia Society

P.O. Box 33785
Bitter Lake Station
Seattle, WA 98133

"Fuchsia folk are friendly folk." Growing fuchsias, whether for your own enjoyment or for flower judging is a very rewarding pastime. The care of fuchsias is not difficult, requiring only some attention, water, fertilizer, and good drainage. While some fuchsias do better in total shade, many require some sunshine and some grow best in full sun. A good, all purpose, balanced fertilizer, mixed half strength and used each time the plant is watered will supply all the basic nutrient needs of this beautiful flower. Fuchsias are becoming more popular now and new varieties are being introduced each year.

The two original clubs in our area have in the last couple of years increased to eight clubs, from Arlington to Olympia, and some of our members also specialize in fuchsia hybridizing and species. The Northwest Fuchsia Society hopes that you will visit one or more of the clubs in your area and that you will join and share our love for fuchsias. If you would like to start a club, please contact us for assistance.

Member Societies:

North Cascades Fuchsia Society

Stillaguamish Valley Pioneers Hall
Old Arlington-Marysville Highway
Arlington, Washington
First Thursday, 7:30 p.m.

Sno-King Fuchsia Society

Good Shepherd Church
6915 196th S.W.
Lynnwood, Washington
First Tuesday, 7:30 p.m.

Greater Seattle Fuchsia Society

St. Paul's Church of Christ
NW 65th and 12 NW
Seattle, Washington
Second Tuesday, 7:45 pm.

Puget Sound Fuchsia Society

Beacon Hill Presbyterian Church
1625 South Columbian Way
Seattle, Washington
Fourth Tuesday, 7:45 p.m.

Green River Valley Fuchsia Society

Senior Citizens Center
315 East Meeker Street
Kent, Washington
Second Monday, 7:30 p.m.

Tahoma Fuchsia Society

Narrows Plaza Bowling Lanes
2200 Mildred West
Tacoma, Washington
Fourth Monday, 7:30 p.m.

Puyallup Valley Fuchsia Society

First Methodist Church
West Pioneer Avenue
Puyallup, Washington
First Tuesday, 7:30 p.m.

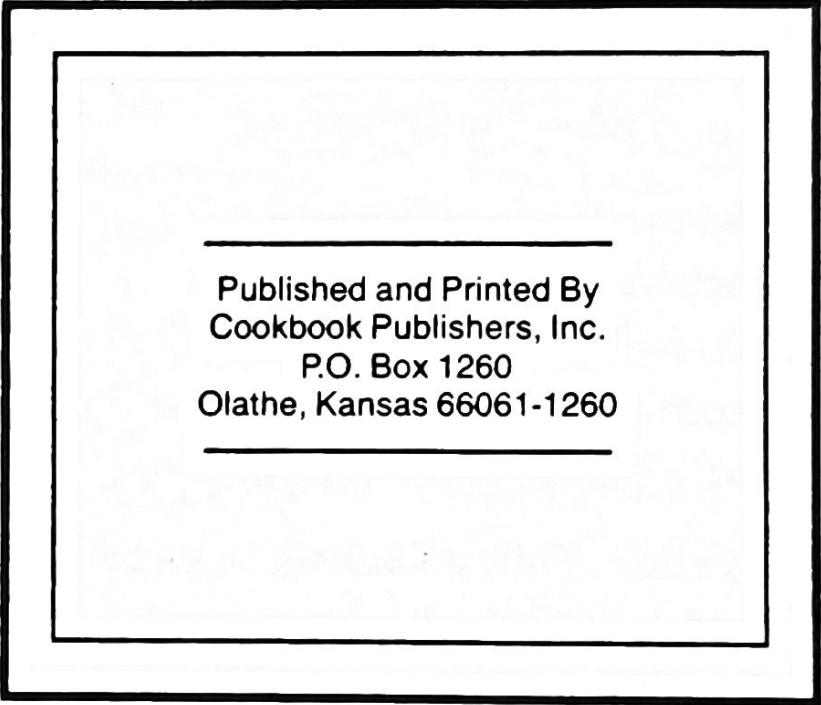
Eastside Fuchsia Society

University Federal Savings Bank
6615 132nd N.E.
Kirkland, Washington
Third Tuesday, 7:30 p.m.

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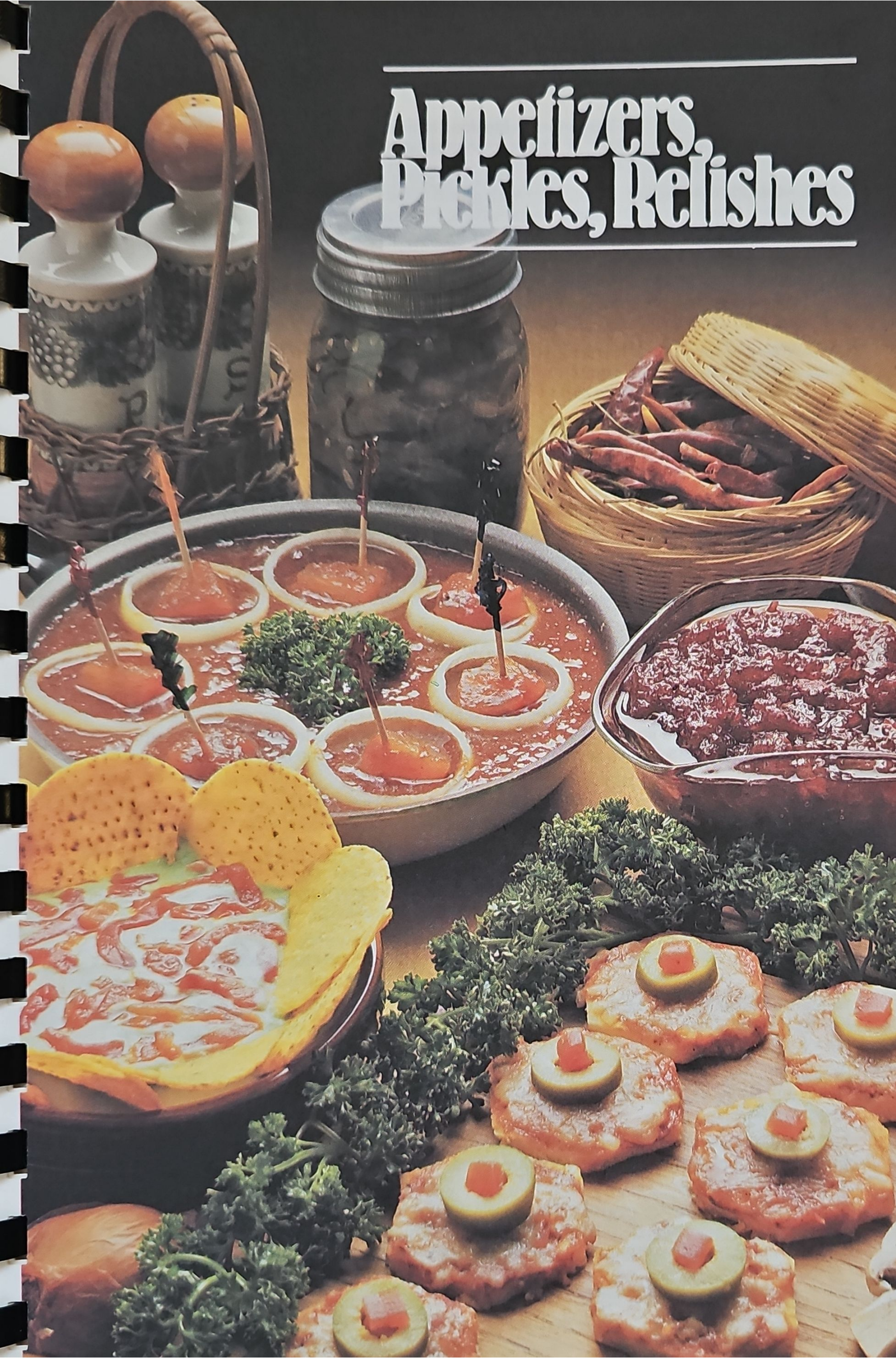
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FAVORITE RECIPES

FROM MY COOKBOOK

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Appetizers, Pickles, Relishes



A HANDY SPICE AND HERB GUIDE

ALLSPICE—a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL—the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES—the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY—the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER—a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL—the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE—the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM—an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)—is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO—a plant of the mint family and a species of marjoram of which the dried leaves are used to make an herb seasoning. USES: An excellent flavoring for any tomato dish, especially pizza, chili con carne, and Italian specialties.

PAPRIKA—a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY—the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY—an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE—the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME—the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC—a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

APPETIZERS, PICKLES, RELISHES

ARTICHOKE DIP

Spray Pam on bottom of pan.

1st Layer: Mix together -

**1 can regular artichokes, drained
and chopped**

1 jar marinated artichokes

2nd Layer: Use 1 can green chilies, chopped.

3rd Layer: Use mayonnaise (small amount).

4th Layer: Use grated cheese.

Heat when ready to serve, with taco chips, etc.

Bea Davenport

WORCESTERSHIRE CLAM DIP

1 c. sour cream

**1 (7½ oz.) can minced clams,
drained**

1 Tbsp. parsley

2 Tbsp. onion powder

2 tsp. Worcestershire sauce

¾ tsp. lemon juice

⅛ tsp. salt

Combine all ingredients in bowl. Mix well. Serve with veggies, chips or crackers.

Cindy Haugen

ROQUEFORT AND COTTAGE CHEESE

**2 (1¼ oz.) portions Roquefort
cheese**

**1 (8 oz.) ctn. creamed cottage
cheese**

½ tsp. onion salt

6 Tbsp. sour cream

Crumble Roquefort and add to cottage cheese. Stir in onion salt. Add enough sour cream to give good dipping consistency.

Cindy Haugen

DILL DIP FOR VEGETABLES

1 c. sour cream

1 c. mayonnaise

1 Tbsp. parsley

1½ tsp. Beau Monde

1½ tsp. onion

1½ Tbsp. dry dill

Mix together and chill several hours. Serve with raw veggies.

Cindy Haugen

DILLY SALMON DIP

1 (7 $\frac{3}{4}$ oz.) can salmon
1 c. sour cream
 $\frac{1}{4}$ c. chopped green onion
1 tsp. Worcestershire

$\frac{1}{2}$ tsp. dill weed
 $\frac{1}{8}$ tsp. Tabasco
 $\frac{1}{4}$ tsp. salt

Flake salmon (remove skin and bones). Combine with other ingredients. Mix well and chill. Serve as dip for vegetables or crackers.

Mary Algyer

HOT BEEF DIP

1 c. (2 $\frac{1}{2}$ oz. jar) dried beef
 $\frac{1}{2}$ c. chopped onion
1 Tbsp. margarine
1 c. milk
 $\frac{1}{4}$ c. grated Parmesan cheese

1 (8 oz.) pkg. cream cheese, cubed
1 (3 oz.) can sliced mushrooms,
drained
2 Tbsp. snipped parsley

Rinse dried beef in hot water; drain and chop. Cook onion in margarine until tender. Stir in milk and cream cheese, mixing until well blended. Add dried beef, Parmesan cheese, mushrooms and parsley; mix well. Serve hot in chafing dish, with crackers or toasted rye bread rounds. Makes 2 cups.

Velma Huff

CUCUMBER ONION DIP

1 $\frac{1}{2}$ c. shredded cucumber, well
drained
1 c. dairy sour cream
 $\frac{1}{2}$ c. Miracle Whip salad dressing

$\frac{1}{2}$ c. chopped onion
 $\frac{1}{4}$ tsp. salt
Dash of pepper

Combine ingredients; mix well. Chill. Yields 3 cups.

Renee Miller

FAVORITE TACO DIP

15 oz. refried beans mixed with 1 c.
regular size packet Lawry's
taco seasoning
1 large avocado, mashed with 1
Tbsp. sour cream and 1 Tbsp.
lemon juice

1 green onion, sliced thin
2 $\frac{1}{2}$ oz. black olives, sliced
4 oz. Ortega green chilies, chopped
1 c. grated Monterey Jack cheese
1 c. grated Cheddar cheese
2 tomatoes, diced

Thinly layer first 7 ingredients on 2 platters. Add chopped tomatoes on top of both. Chill and serve with nachos, etc.

Bobbi Thomsen

MEXICAN FUDGE

2 c. Monterey Jack
2 c. Cheddar cheese
 $\frac{1}{2}$ c. green taco sauce

3 eggs, beaten
1 pkg. Tostitos brand tortilla chips
(plain)

Preheat oven to 350°. Grate cheeses and combine. Put 1/2 cheese mixture in bottom of greased glass pan. Add beaten eggs to taco sauce and pour over cheese mixture. Add remaining cheese and bake in oven 20 to 25 minutes at 350°. Spoon mixture onto round tortilla chips and serve immediately.

Ruth Russell

TACO DIP

2 large tomatoes
3 or 4 green onions, chopped
1 small can chopped ripe olives
1 small can chopped chili peppers

1 Tbsp. oil
1/2 to 3/4 tsp. garlic
Salt and pepper to taste

Mix together.

Pat Moody

TACO DIP

1 can Cheddar cheese soup
1 can bean with bacon soup

1 pkg. taco seasoning (or to taste)

Mix all together. Serve hot or at room temperature.

Will Gibbs

DILLED VEGETABLE DIP

1 c. sour cream
1/2 c. mayonnaise
1 Tbsp. dill weed
1 Tbsp. minced onion

1 Tbsp. chopped parsley
Pinch of ground pepper
Pinch of grated lemon rind

Stir together in container with tight fitting lid. Cover and store in refrigerator for an hour or overnight to allow blending of flavors. Transfer to serving bowl and surround with crisp vegetables for dipping. Makes about 1 1/2 cups.

Peggy McCune

TOASTED NUTS

2 c. sugar

1 c. water

Bring to boil.

Add 3 cups raw peanuts; keep on medium heat. Stir often until completely dry. Spread in shallow pan in 300° oven; stir every 5 minutes for 1/2 hour.

Eunice Ajax

GRANOLA PARTY SNACK

3 c. granola
2 c. pretzel sticks
1 c. peanuts, almonds or mixed nuts

1/4 c. butter or margarine
1 Tbsp. Worcestershire sauce
1 tsp. garlic salt

Heat oven to 275°. Mix granola, pretzel sticks and nuts in ungreased baking pan. Melt butter in pan; remove from heat. Stir in Worcestershire sauce and garlic salt. Pour over cereal mixture; stir until well coated. Bake, stirring 2-3 times, for 30 minutes. Store in airtight container. Makes about 6½ cups.

Leslie Fischer

SALMON BALL

1 pt. salmon	2 tsp. chopped onion
1 large pkg. cream cheese	1 tsp. salt
1 Tbsp. lemon juice	½ c. chopped walnuts or pecans
1 Tbsp. horseradish	3 Tbsp. chopped parsley

Flake salmon; add cream cheese, lemon juice, horseradish, onion and salt and mix thoroughly. Set in refrigerator to chill. Blend chopped nuts and parsley in a bowl. Turn salmon ball in mixture. Serve with different crackers.

Cathy Delargy

CRAB CHEESE BALL

1 (8 oz.) pkg. cream cheese, softened	1 Tbsp. chopped chives
1 small can crabmeat, flaked and drained (or fresh crab)	1 Tbsp. chopped onion

Combine all ingredients together; form into a ball. Set in refrigerator to chill, about 8 hours. Before serving, pour Nalley Seafood Sauce over top. Serve with different crackers.

Cathy Delargy

HOT PARTY CHEESE SPREAD

8 oz. process cheese, grated	1 tsp. prepared mustard
3 oz. cream cheese, softened	½ tsp. cayenne pepper flakes
2 Tbsp. mayonnaise	¾ c. diced pepperoni (dice fine)

Beat together until well blended. Chill. Use to stuff celery or shape in ball and roll in ½ cup chopped nuts. Yields one 4 inch ball.

Kathy Stickney

BAVARIAN OLIVE SPREAD

½ lb. liverwurst	Dash of paprika
¼ c. sour cream	⅔ c. ripe olives
2 Tbsp. lemon juice	

Soften liverwurst with sour cream and lemon juice; blend in paprika. Chop olives coarsely and add to mixture.

Jan Smith, Sno King

SHERRIED CHEESE-NUT BALL

12 oz. sharp Cheddar cheese,
grated
1 (8 oz.) pkg. Philadelphia cream
cheese
1½ to 2 oz. Bleu cheese (depending
on personal taste)
½ c. sherry (do *not* use a cream
sherry)

2 Tbsp. grated onion with juice
2 tsp. Worcestershire sauce
¼ c. finely minced parsley
1½ c. chopped walnuts
Paprika

Let cheeses stand at room temperature until somewhat softened (they will mix much easier). Combine well in large mixing bowl. Add remaining ingredients except nuts and paprika and mix well. Add approximately ⅔ of the nuts and mix well. Cover bowl and refrigerate for at least an hour to enable flavors to blend and for greater ease in handling

Remove from refrigerator and form into a ball (can divide for 2 smaller balls). Roll ball in remaining nuts and paprika. Garnish with parsley sprigs and serve with assorted crackers and/or party breads. Leftover cheese ball freezes very well.

Barbara McKernan

SMOKEY SALMON SPREAD

1 (7¾ oz.) can salmon
1 Tbsp. lemon juice
2 tsp. grated onion
2 tsp. horseradish
¼ tsp. liquid smoke

Salt and pepper to taste
1 (8 oz.) cream cheese, softened
¼ c. chopped pecans
2 Tbsp. snipped parsley

Drain and flake salmon. Combine salmon, lemon juice, onion, horseradish, liquid smoke with cream cheese. Mix well. Shape into ball or log. Wrap and chill. Roll salmon mix in nuts and parsley. Chill. May be frozen.

Marge Algyer

SUPER NACHOS

1 large can refried beans
2 lb. ground beef

1 c. chopped onion

Brown beef and onion; drain. Spread beans in 9x13 inch pan. Cover with meat. Add two 4 ounce cans green chilies, chopped. Sprinkle with taco sauce (4 tablespoons). Cover with 3 cups grated Jack cheese. Add ½ jar salsa sauce. Crush Doritos; put around edge of pan. Bake 45 minutes at 350°. Take avocado dip and sour cream. Make pattern on dish top. Cover with 2 finely chopped tomatoes.

Marge Robbins

MOLDED ASPIC

1 (3 oz.) pkg. lemon Jello
2 c. V-8 juice
1½ Tbsp. vinegar

1 tsp. salt
Pepper
1 can shrimp or crab

Dissolve Jello in 1 cup of *hot* V-8 juice. Add cup of cold V-8 juice, vinegar, salt and pepper. When thickened, add shrimp or crab and pour into mold.

Shirley Lorange

MUSHROOMS STUFFED WITH CHICKEN LIVERS

1 lb. medium sized mushrooms
1 pkg. frozen chicken livers (hard to
find these days - you can use
fresh)
½ lb. butter
1 bay leaf
1 clove garlic, peeled

1 onion, chopped
1 tsp. parsley, chopped
2 Tbsp. commercial poultry
stuffing, crumbled
Salt and Tabasco to taste
1 Tbsp. sherry

Wipe the mushroom caps well. Twist out the stems, wash them and chop fine. Defrost livers. Do not let them get too soft. Cut them into 3 or 4 pieces, depending on size. Melt butter in a skillet. Add bay leaf and clove of garlic. Saute mushroom caps until soft, being careful not to break them, transfer sauteed caps, hollow side up, to an oven-proof platter. Saute the livers for a few minutes in the skillet; reserve them. Discard the bay leaf and garlic. To the juices in skillet, add the onions and cook until limp. Add chopped mushroom tails and cook until soft. Add the parsley, ½ of the crumbs and season to taste with salt and Tabasco. Add the sherry, remove from flame and mix all very well.

Stuff the mushroom caps ½ full with the onion mixture. Over it place a piece of chicken liver. Sprinkle crumbs over stuffed mushrooms. Bake in preheated 350° oven for 20 minutes. Serve very hot.

Barbara McKernan

MUSHROOMS FLORENTINE

12-18 large mushrooms or 24-36
small bite-size
¼ c. butter
1 medium onion, finely chopped
1 clove garlic, minced
1 pkg. frozen spinach (chopped),
thawed

1 egg yolk
½ tsp. salt
⅛ tsp. pepper
⅛ tsp. nutmeg
4 Tbsp. grated Parmesan cheese

Wash mushrooms; snap out stems and finely chop; set aside. Melt butter in large frying pan over medium heat; turn the mushroom caps over in butter and place stem side up in large baking dish. Cook onion, stems and garlic in butter till onion is limp. Squeeze spinach dry and add to onion and stir. Remove from heat; stir in yolk, salt, pepper and nutmeg and 2 tablespoons of cheese. Mound mixture in caps, sprinkle with remaining cheese and bake, uncovered, at 325° for 15 minutes (20 minutes if made ahead and chilled). Makes 6-8 servings or use as hors d'oeuvre.

Rebecca McCune Rogers

MUSHROOM MARINADE

1 lb. fresh mushrooms
1 (8 oz.) bottle Wish-Bone Italian dressing

1 Tbsp. sugar (optional)

Rinse mushrooms gently under running cold water; drain. Place in covered plastic container. Sprinkle sugar on top. Pour Italian dressing in, close, and place in refrigerator. Shake or turn over often. Will keep for several days if kept cold.

Marcella Murray

EASY ORIENTAL CHICKEN WINGS

1 pkg. chicken wings
3 Tbsp. sugar
3 Tbsp. soy sauce

¼ c. sherry (or water)
Dash of garlic powder
Dash of ginger

Cut tips off wings and discard. Cut wings in half, put in baking dish. Combine sugar, soy, sherry and spices and pour over wings. Bake at 350° for 20 minutes. Turn and bake another 20 minutes.

Cindy Haugen

ZUCCHINI PICKLES

6 large zucchini, peeled, seeded
and cut in 1 inch cubes (about
10 lb.)
1 c. hydrated lime (pickling lime)

1 gal. water
6 c. vinegar
10 c. sugar
2½ Tbsp. pickling spice

Dissolve lime in the water and soak the zucchini in lime water 48 hours in a glass, enamel or plastic container, stirring often. Drain lime water, rinse zucchini in cold water 10 to 15 minutes. Dry on towel for 3 hours. In a large stainless steel or enamel kettle combine vinegar and sugar, stirring well until sugar is dissolved. Add spices and zucchini and allow to stand for 24 hours, stirring often. Bring to a boil for 35 minutes. Pack in sterile jars and seal. (Similar to watermelon.)

Marge Algyer

PICKLED EGGS

15 to 18 eggs, hard-boiled
3 c. white vinegar
1 c. water

1 tsp. salt
1 tsp. mixed pickling spices in
cheesecloth bag

Bring all but the eggs to a boil and pour over the eggs in a jar. Leave for 1 minute and then they are ready for use. Start second batch one week after first batch and third batch one week after that and so on. In this way, there will always be eggs ready and more on the way.

P. S. You can always adjust the spice mixture to suit yourself as you see fit.

Cathy Delargy

BLUEBERRY RELISH

6 c. ripe blueberries
½ tsp. ground cinnamon
½ tsp. ground cloves
¼ tsp. ground allspice

7 c. sugar
½ c. vinegar
½ c. liquid pectin

Crush berries. Combine berries, spices, sugar and vinegar in large saucepan, over high heat. Mix well. Bring to full rolling boil, stirring constantly. Boil hard for 1 minute. Remove from heat. Stir in pectin. Skim. Pour into hot, sterilized jars and seal with lids or paraffin. Serve with meat.

Shirley Lorange

GREEN TOMATO RELISH

8 qt. green tomatoes, ground

1 c. coarse salt

Mix; drain in cloth bag overnight.

In the morning, grind:

1 medium cabbage
6 green peppers

5 red peppers
6 medium onions

Mix all vegetables, including tomatoes, in a large kettle.

Add:

3 qt. vinegar
8 c. sugar

2 Tbsp. celery seed
2 Tbsp. mustard seed

In a cloth bag:

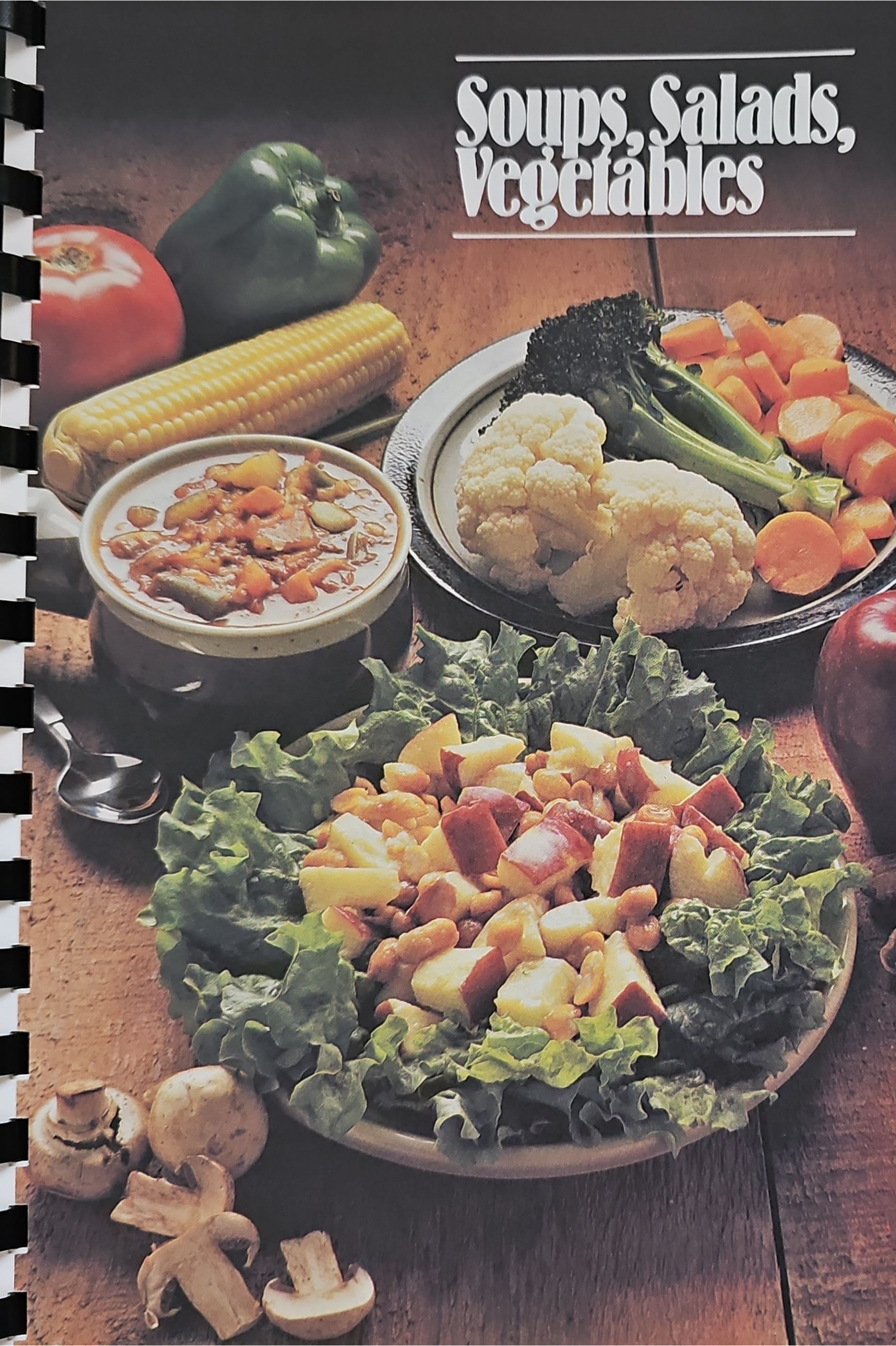
1 Tbsp. cloves (whole)

1 Tbsp. hot dry peppers

Cook until onions are tender, about 20 minutes. Seal in pint jars. Process in water bath 5 minutes. Makes 20 pints.

Charlotte Moser

Soups, Salads, Vegetables



FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling for Sandwiches (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Jams & Preserves	1½ lb.	3 lb.	6 lb.
Crackers	1½ lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1½ gal.	3 gal.	6 gal.
Salad Dressings	1 pt.	2½ pt.	½ gal.
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles, Vegetables:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12x20" pan	8½ quarts	17 quarts
Mashed Potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Canned Vegetables	1 #10 can	2½ #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or ½ c.)	6¼ lb.	12½ lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Fruit Cup (½ c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10x12" sheet cake 1½ 10" layer cakes	1 12x20" sheet cake 3 10" layer cakes	2 12x20" sheet cakes 6 10" layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	⅓ pound and 1½ gal. water	⅓ pound and 3 gal. water	⅓ pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

SOUPS, SALADS, VEGETABLES

MEATBALL SOUP

Mix:

1 lb. lean ground beef
1 egg
1 tsp. oregano

½ tsp. salt
¼ tsp. finely chopped garlic
Pinch of fresh ground pepper

Brown meatballs.

Saute:

2 Tbsp. vegetable oil

1 medium onion, cut into rings

Combine:

1 medium carrot, thinly sliced
2 stalks celery, thinly sliced
6 c. beef stock
2 tsp. Worcestershire sauce

1 Tbsp. chopped fresh parsley
½ tsp. basil
2 Tbsp. grated Parmesan cheese

In large bowl, mix together beef, egg, oregano, salt, garlic and pepper. Shape into balls, about 1 inch in size. In heavy fry pan, heat oil over medium heat. Add meatballs and cook 3 to 5 minutes or until browned all over. Remove meatballs and set aside. Saute onion in pan for about 5 minutes. Meanwhile, in 6 quart pan, combine stock and vegetables.

Jeanie McCune

HAMBURGER SOUP

2 lb. lean hamburger
5 stalks celery (bite-size)
1 green pepper (bite-size)
¼ tsp. chili powder
1 (28 oz.) can whole tomatoes
1 can Campbell's onion soup (not diluted)

1 (10 oz.) can beef broth
1 (15 oz.) can garbanzo beans
1 (7 oz.) can tomato sauce
½ head cabbage (bite-size)

Also you can add string beans (juice and all), red kidney beans to stretch this soup.

Makes 18 (8 ounce) servings but freezes well. Brown first 3 ingredients in a large, heavy kettle. Add remaining ingredients. Boil 1 hour. Good with French bread, toasted with cheese on top.

Thelma R. Smith

SOUP AVGOLEMONO - GREEK EGG AND LEMON SOUP

8 c. rich chicken broth
½ to ¾ c. rice or other small pasta
3 eggs
Juice of 2 small lemons (or bottled lemon juice)

½ tsp. salt
Fresh ground pepper

Bring broth to boil; add rice and simmer 15 minutes.

Meanwhile, beat eggs until frothy; slowly add lemon juice to the eggs, beating constantly. Add 1½ to 2 cups of the broth, 1 tablespoon at a time, beating constantly. Remove remaining broth from heat and beat in egg mixture. Season with salt and pepper and serve.

Eunice Ajax

CLAM CHOWDER

2 (6 oz.) cans minced clams
¾ c. butter
¾ c. flour
2 c. diced potatoes

1 c. finely chopped onion
1 c. finely diced celery
1 qt. half & half

Put vegetables in pan. Pour juice from clams over vegetables. Add enough water to *barely* cover. Simmer until tender, about 20 minutes.

In another pan, melt butter. Add flour and blend until smooth with wire whip. Add half & half and cook until smooth and *thick* (make very thick). Add undrained vegetables and clams. Heat through. Season with salt, pepper and ½ teaspoon sugar. Serve with crumbled bacon on top.

Linda Mazzuca

POTATO SOUP (For 2)

2 c. chicken broth or 2 chicken
bouillon cubes and 2 c. water

1 c. potatoes, cut up
1 c. onion, cut up

Simmer together for 20 minutes; add ½ cup milk. Salt and pepper to taste.

Terri Beale

ONION - POTATO SOUP

3 slices bacon
4 medium onions, sliced (2 c.)
2 large potatoes, pared and diced
(2¼ c.)
1 (13¾ oz.) can chicken broth (1¾
c.)

½ c. water
½ tsp. salt
¼ tsp. curry powder
1 (14½ oz.) can evaporated milk
2 Tbsp. snipped parsley

In a large saucepan, cook bacon until crisp. Reserve 2 tablespoons of the drippings; drain and crumble bacon. Cook onions in reserved drippings until tender but not brown. Add diced potatoes, chicken broth, water, salt and curry. Cover and cook about 10 minutes or until potatoes are tender. Mash potatoes slightly. Stir in evaporated milk, parsley and crumbled bacon. Heat through. Makes 4 to 6 servings, depending upon size.

Velma Huff

LENTIL SOUP

Rinse 1 cup lentils and soak in 5 cups water overnight or at least 8 hours. Cook in 5 cups water or 3 cups water plus 2 cups tomatoes and 5 bouillon cubes. Boil.

Add:

1 c. sliced celery
4 oz. sliced onion
2 Tbsp. parsley

½ c. sliced carrots
Salt and pepper to taste
1 (12 oz.) pkg. frankfurters, sliced

Simmer 10 minutes before serving.

Charlotte Moser

CABBAGE PATCH SOUP

1½ lb. hamburger
4-5 stalks celery, chopped
½ medium onion, chopped
Dash of pepper
1 (28 oz.) can canned tomatoes,
diced

1 (10¾ oz.) can beef broth
1 (15 oz.) can tomato sauce
2 cans pinto beans
½ medium head cabbage, cut into
bite-size pieces

Fry hamburger and crumble. Add pepper. Add cans of tomatoes, broth and tomato sauce. Add celery and onions. Simmer until celery is near done. Add beans and cabbage. Simmer until all vegetables are done.

Jessie Schmitt

VEGETABLE-BURGER SOUP

½ lb. ground beef
1 (1 lb.) can (No. 2) *stewed*
tomatoes
1 (8 oz.) can (1 c.) tomatoes
2 c. water

1 (10 oz.) pkg. frozen mixed
vegetables
½ env. onion dry soup mix (¼ c.)
1 tsp. sugar

Brown beef; drain grease off; add all other ingredients. Bring to boil. Turn down, cover and simmer 20 minutes.

Barbara Whitley

FROSTED SALAD (Large)

2 (3 oz.) pkg. lemon Jello
2 c. boiling water

2 c. 7-Up

Mix together and let set until syrupy.

Add:

3 large bananas, sliced
2 c. miniature marshmallows

1 (20 oz.) can crushed pineapple,
well drained (save juice)

Chill until set.

Topping:

1 c. pineapple juice
½ c. sugar

1 egg, slightly beaten

Cook until bubbly and thick. Add 2 tablespoons butter and cool. Blend in one 4 ounce package cream cheese. Then fold in 1 cup whipped cream. Spread on set Jello. Can sprinkle with chopped nuts and coconut.

Barbara Whitley

COKE SALAD

- | | |
|---|-----------|
| 2 pkg. cherry Jello | 1 c. nuts |
| 1 large can black cherries | Coke |
| 1 can crushed pineapple | |
| 2 small pkg. cream cheese, broken into pea size | |

Drain juices; save and use all juice. Heat and pour over Jello. Stir until dissolved. Cool; add enough Coke to make 3½ cups total liquid. Refrigerate till gooey. Add cherries, pineapple, cream cheese and nuts.

Pat Moody

SAUERKRAUT SALAD

- | | |
|--------------------------------------|----------------|
| 1 qt. sauerkraut, drained and rinsed | 1 c. sugar |
| 1 c. celery, diced | ½ c. salad oil |
| 1 c. green peppers, diced | ½ c. vinegar |
| 1 c. green onions, diced | |

Mix sugar, oil and vinegar. Add vegetables. Chill thoroughly.

Jessie Schmitt

APPLE SALAD

- | | |
|--|--------------------------------|
| 1 (6 oz.) pkg. Jell-O brand lemon flavor gelatin | Ice cubes |
| 1½ c. boiling water | 1 (8 oz.) container sour cream |
| 1 c. apple juice or water | 1 to 1½ c. diced apples |

Dissolve gelatin in boiling water. Combine apple juice and ice cubes to make 2½ cups. Add to gelatin, stirring until slightly thickened. Remove any unmelted ice. Measure 1 cup; blend into sour cream. Add apple to remaining gelatin. Pour into bowl and chill about 15 minutes, until set but not firm. Top with sour cream mixture. Chill. Serves 12.

Walt North

CRANBERRY RING

- | | |
|--|---------------------------------------|
| 2 (3 oz.) pkg. or 1 (6 oz.) pkg. Jell-O brand gelatin (any red flavor) | 1 c. cold water |
| 2 c. boiling water | 1 c. chopped orange sections, drained |
| ¼ tsp. cinnamon (optional) | 1 c. chopped, peeled apples |
| Dash of cloves (optional) | |
| 1 (8 oz.) can jellied cranberry sauce, mashed | |

Dissolve gelatin in boiling water. Add spices and cranberry sauce, stirring until smooth. Add cold water. Chill until thickened. Fold in oranges and apples. Pour into 1½ quart mold or bowl. Chill until firm, about 3 hours. Serve as salad or relish. Makes 5½ cups or 10 side salads or 15 relish servings.

Walt North

FROZEN PEA SALAD

2 pkg. frozen peas (uncooked,
regular size)
1½ c. chopped celery
1 small jar green olives, sliced (I use
type with pimento)

1 bunch green onions, chopped
1 small can shoestring potatoes (or
½ of large can)
Mayonnaise

Mix all ingredients together except potatoes. Add mayonnaise to moisten. Add shoestring potatoes just before serving. I usually mix all the celery, olives and onions together the night before; moisten well with mayonnaise. Then mix in frozen peas 1 hour before ready to serve and mix potatoes right when ready to serve. Great for taking to a luncheon or to a party! Could add chunks of chicken, turkey, shrimp, etc. Men love it! Serves 10-12.

Marian Kinch

HEAVENLY PINEAPPLE MOLD

3 oz. lemon Jello
1 c. hot water
¾ c. pineapple juice
1 tsp. lemon juice

1¼ c. crushed pineapple
1 c. grated Cheddar cheese
1 c. cream, whipped

Dissolve lemon Jello in 1 cup hot water. Add juice and cool. When partially set, add crushed pineapple and cheese. Last, add whipped cream and refrigerate. Serves 8.

Emily Cook

COLE SLAW (Keeps indefinitely)

1 large head cabbage, shredded

1 large onion, sliced thin (or grated)

Cover with 1 cup sugar, sprinkled over top.

Let stand while boiling the following:

1 c. vinegar
¾ c. salad oil
1 tsp. dry mustard

1 tsp. celery seed
1 Tbsp. salt

Bring to a rolling boil and while still hot, pour over cabbage and sugar. Stir well and let stand at least 6 hours before serving. The longer it stands, the better it is. The salad will be good as long as it lasts - it never spoils. This is an old German recipe.

Pat Arndt

CRANBERRY JELLO

1 pkg. orange Jello
1 pkg. raspberry Jello
1 can whole cranberries
½ orange, ground

½ c. diced celery
1 small can crushed pineapple
1½ c. hot water

Mix all ingredients and chill to set.

Pat Arndt

SHRIMP SALAD A LA NEW ORLEANS

1 can shrimp
4 Tbsp. salad oil
1 Tbsp. prepared mustard
2 Tbsp. lemon juice

5 green onions, chopped
½ stalk celery, chopped
Salt and pepper to taste
Lettuce (for garnish)

Thoroughly mix everything and marinate in refrigerator for 2 hours. Serve on a bed of lettuce with tomato wedge.

Jeanie McCune

STRAWBERRY SALAD

Dissolve:

2 small pkg. strawberry Jello

1 c. boiling water

Add 2 packages frozen strawberries, thawed. Cool.

Add:

3 mashed bananas
2 small cans crushed pineapple,
drained

1 c. nuts, chopped

Pour ½ mixture in mold and set in refrigerator till firm. Spread with 1 pint sour cream. Spoon remainder of Jello mixture over cream and refrigerate. Serves 6 to 12.

Bea Davenport

JELLED CRAB SALAD

1 small pkg. lemon Jello (set as
usual until syrupy)
4 hard-boiled eggs, chopped
1 c. grated Cheddar cheese
1 (6 oz.) can crabmeat

1½ c. mayonnaise
2 tsp. grated onion
1 tsp. Worcestershire
1 Tbsp. catsup

Set in 9x9 inch pan until firm.

Marge Algyer

CRANBERRY RELISH SALAD

2 c. ground raw cranberries

¼ c. sugar

Refrigerate 24 hours.

1 c. marshmallows

1 c. chopped walnuts (fine)

1 c. grapes (red), halved and seeded

Combine all together and add 1 cup whipped cream.

Marge Algyer

TANGY COLE SLAW (Great with salmon)

5 c. shredded green cabbage

1 Tbsp. cider vinegar

2 medium size red onions, sliced
thin

1 tsp. dill weed

½ c. sour cream

½ tsp. black pepper

½ tsp. salt

1. Combine all ingredients.

2. Toss until well coated.

3. Chill several hours or overnight. Very easy.

Sheri Day

EMERALD WALDORF SALAD

Dissolve one 3 ounce package lime Jello in 1 cup boiling water. Cool and add 1 cup ginger ale. Let set until consistency of egg white.

Then add:

1 c. chopped red apple

½ c. chopped nuts

1 c. chopped celery

Mold as you want. Serves 8.

Roxee Daniels

CRISPY CUCUMBER SLICES

6 c. thinly sliced cucumbers

1 green pepper, sliced into strips

1 Tbsp. salt

¾ c. sugar

1 onion, sliced thinly into rings

½ c. vinegar

Sprinkle cucumbers with salt and let stand 2 hours. Drain and add onion and green pepper. Mix sugar with vinegar; bring to a boil, then let cool. Pour over vegetables and refrigerate overnight.

Vivian deGraaf

COLD PEA SALAD

1 can small peas, drained

¾ c. diced Cheddar cheese

2 hard-boiled eggs, chopped

Small amount of diced onion

2 sweet pickles, chopped

Mix together with ½ cup Best Foods mayonnaise or more, if desired. Cool before serving.

Louise Merriman

COLE SLAW SOUFFLE SALAD

1 c. hot water
1 (3 oz.) pkg. lemon Jello
½ c. cold water
2 Tbsp. vinegar
½ c. mayonnaise
¼ tsp. salt

Dash of pepper
2 c. finely shredded cabbage
2 Tbsp. minced green pepper
1 Tbsp. minced onion
¼ tsp. celery seed

Pour hot water over Jello and stir until dissolved. Add cold water and vinegar. When cool, add mayonnaise, salt and pepper. Beat with egg beater until well blended. Pour into ice cube tray and chill in freezing unit 15 to 20 minutes, or until firm about 1 inch from edge. Turn into bowl and beat until fluffy. Fold in cabbage, green pepper, onion and celery seed. Turn into 1 quart mold or 7-8 individual molds and refrigerate until firm.

Charlotte Moser

LAYERED RAW VEGETABLE SALAD

½ head lettuce, chopped
1 c. diced celery
½ c. diced green peppers
½ c. diced green onions

1 (10 oz.) pkg. frozen peas
4 diced eggs
8 strips bacon, fried crisp and crumbled

Dressing: Mix -

1½ c. mayonnaise (Best Foods)
½ c. Miracle Whip

2 Tbsp. sugar

Layer vegetables, eggs, and bacon in glass baking dish. Spread dressing mixture over top and sprinkle with grated cheese. Wrap in Saran Wrap and refrigerate overnight.

Jessie Schmitt

TANGY FRUIT SALAD

1 (16 oz.) can drained fruit cocktail
1 (11 oz.) can mandarin oranges
1 (15 oz.) can *undrained* chunk pineapple

2 red unpeeled apples, chopped
1 (3 oz.) pkg. lemon instant pudding

Combine and refrigerate 1 hour.

Dorothy Clark

GOURMET CHICKEN OR SEAFOOD SALAD

1 can condensed tomato soup
1½ Tbsp. unflavored gelatin
½ c. cold water
1 c. mayonnaise
½ c. chopped nuts
1 c. crab, shrimp or chicken

2 Tbsp. chopped green pepper
1 c. chopped celery
1 tsp. minced onion
2 (3 oz.) pkg. cream cheese or 1 c. cottage cheese or IMO

Dissolve gelatin in $\frac{1}{2}$ cup cold water. Heat $\frac{1}{2}$ of canned soup; add dissolved gelatin and mix. Add rest of soup. Mix mayonnaise with cream cheese. Add to soup mixture and add remaining ingredients. Chill until set. Serves 8 to 10.

Charlotte Moser

FROZEN COLE SLAW

Wash and shred medium head cabbage; combine it with 2 tablespoons salt and let stand 1 hour or so.

Bring to a boil:

2 c. sugar

1 c. cider vinegar

Cool.

Rinse salt off cabbage and squeeze out excess moisture before mixing it with:

1 large shredded carrot

1 tsp. celery salt

1 chopped green pepper

1 tsp. mustard seed

Add cooled sugar-vinegar mixture. Place in freezer container. Makes 12 future servings of crispy cole slaw.

Charlotte Moser

WAIKIKI TURKEY SALAD

**1 (3 oz.) pkg. cream cheese,
softened**

**1 (10 $\frac{3}{4}$ oz.) can cream of chicken
soup**

1 $\frac{1}{2}$ tsp. ginger

2 Tbsp. grated fresh orange peel

2 Tbsp. lemon juice

**1 (20 oz.) can unsweetened
pineapple chunks**

2 c. cubed, cooked turkey

1 small head lettuce

1 medium red apple, chopped

$\frac{1}{4}$ c. coarsely chopped nuts

Place cream cheese, soup, ginger, orange peel and lemon juice in blender and blend until thoroughly combined. Mix drained pineapple, turkey chunks and dressing in large bowl. Cover and refrigerate at least 1 hour or overnight. Line large salad bowl with outer leaves of lettuce. Tear remaining lettuce into bite-size pieces and add to turkey mixture. Add all but $\frac{1}{4}$ cup apple to turkey mixture. Toss well. Pour into lettuce lined bowl, garnishing with remaining apple and nuts. Serve immediately.

Charlotte Moser

MOLDED WATERMELON RIND PICKLE SALAD

1 pkg. lemon Jello

$\frac{1}{4}$ tsp. salt

1 $\frac{1}{2}$ c. hot water

$\frac{1}{4}$ c. syrup from watermelon pickles

$\frac{3}{4}$ c. diced watermelon rind pickles

$\frac{1}{4}$ c. finely diced sweet pickles

$\frac{3}{4}$ c. finely diced celery

2 Tbsp. diced pimento

Dissolve Jello and salt in hot water. Chill until slightly thickened. Fold in remaining ingredients. Use your favorite mold, or 8x8 inch Pyrex, then cut in squares. Serve on lettuce with a dollop of mayonnaise.

Jean Harms

BEAN SALAD

1 can green beans
1 can green limas
1 can kidney beans
1 small jar pimentos

1 can wax beans
1 can (small) carrots
1 can (small) mushrooms
2 stalks chopped celery

Drain all well.

Marinate in:

½ c. Wesson oil
2 tsp. salt

1 c. sugar
1 c. vinegar

Mix together.

Margaret Switzer

ORANGE SHERBET SALAD

1 pt. orange sherbet
1 large pkg. orange Jello
1 c. boiling water

1 large can mandarin oranges
1 (13 oz.) ctn. Cool Whip

I use the new diet Jello and also use the juice on the oranges in my liquid.

Dissolve Jello in liquid; add orange sherbet until Jello starts to thicken. Fold into oranges and Cool Whip. Makes large batch.

Louise Merriman

CLUB SALAD

Cook 1 package salad macaroni and drain.

Add:

2-3 stalks celery, chopped
1 can black olives, chopped
1 bunch green onions, chopped
1 bunch radishes, chopped

6 hard cooked eggs, chopped
1 c. mayonnaise, mixed with 1
Tbsp. white vinegar
Salt and pepper to taste

Garnish with paprika.

Cindy Haugen

CHERRY JELLO SALAD

1 (3 oz.) pkg. raspberry Jello

1 (21 oz.) can cherry pie filling

Dissolve Jello in 1 cup boiling water. Stir in pie filling and pour into 9x9 inch dish. Chill till partially set.

3 oz. cream cheese
3 oz. lemon Jello
⅓ c. mayonnaise
1 (8¾ oz.) can crushed pineapple
(undrained)

½ c. whipping cream, whipped
1 to 1¼ c. mini marshmallows

Dissolve lemon Jello in 1 cup boiling water. Cream cheese and mayonnaise. Slowly add lemon Jello and stir in undrained pineapple. Fold in whipped cream and marshmallows. Spread over cherry Jello. Chill.

Cindy Haugen

SUMMER SALAD

1 pt. cottage cheese
1 pt. Cool Whip
1 small pkg. Jello (any flavor - no water)

1 small can crushed pineapple, well drained

Mix ingredients by hand. Put in dish and refrigerate. Ready to eat in 1 hour.

Cindy Haugen

MELON COMPOTE

1 medium cantaloupe
1 medium honeydew
½ c. corn syrup
¼ c. lemon juice

1 Tbsp. chopped mint
½ tsp. grated lemon rind
Dash of nutmeg
Dash of allspice

Halve melons; remove seeds. Peel and cut in cubes. Stir together corn syrup, lemon juice, mint, lemon rind, nutmeg and allspice. Pour over fruit and chill.

Cindy Haugen

ROQUEFORT DRESSING

3 oz. Roquefort cheese
2 c. mayonnaise (Best Foods)
1 Tbsp. chopped chives
¼ tsp. pepper

¼ tsp. garlic powder
½ tsp. Worcestershire sauce
1 c. sour cream
½ c. buttermilk

Mix together. Use *low* speed on mixer. *Do not* use blender. Makes 1 quart. Better if refrigerated 24 hours before using.

Jessie Schmitt

POTATO CASSEROLE A LA OSCAR

6-8 potatoes, boiled with skin on, then peeled and grated
1 lb. Cheddar cheese, grated

1 bunch green onion, chopped fine
½ (8 oz.) container sour cream

Mix together and place in a casserole. Cover with 1 can of cream of mushroom soup mixed with the rest of the sour cream. Top with buttered bread crumbs. Bake 30 minutes at 350°.

Lora Stonefeld

LIMA BEANS WITH WATER CHESTNUTS

1 (10 oz.) pkg. frozen baby lima beans
½ c. sliced water chestnuts
¼ tsp. monosodium glutamate
¼ tsp. black pepper

¼ c. butter
2 Tbsp. wine vinegar
2 tsp. dill seed
½ tsp. salt

Garnish with pimiento strips. Serves 4.

Lora Stonefeld

HERBED CARROTS

6 medium-large carrots
2 Tbsp. butter
1 Tbsp. chopped parsley (fine)
½ tsp. sugar

½ tsp. salt
¼ tsp. dried thyme
2 Tbsp. cream

Peel carrots; cut into long strips (about 3 x ½ inch thick). Place in saucepan with butter, parsley, sugar, salt and thyme. Cook over medium heat, stirring until butter melts. Cover and cook over low heat until tender, about 15-20 minutes. Pour in cream and simmer, uncovered, for 3-4 minutes. Makes 4-6 servings.

Becky McCune

NAVY BEAN BORSCHT

½ c. navy beans
8 c. stock (preferably ham)
2 c. tomato juice
4 c. diced, peeled beets
1½ c. chopped onions

1 c. diced, peeled potatoes
1 c. diced, peeled carrots
2 bay leaves
2 sprigs dill (or ¼ tsp. dill weed)

Add together.

Add:

Pinch of mixed pickling spices or bay leaves
2 c. shredded cabbage

1 c. peas
Salt and ground pepper to taste
¾ c. sour cream

For dried beans, rinse and soak overnight in 4 times their volume of water. Drain, rinse and simmer gently in water to cover until slightly tender, about 1 hour. Drain and transfer to large stock pot; add everything down to the cabbage and cook 30-45 minutes until tender. Add cabbage; cook 10-15 minutes longer. Add peas and seasoning; cook about 5 minutes. Remove bay leaves and dill sprigs, when finished. Add dollop of sour cream to each bowl when serving. Makes about 12 servings.

Peggy McCune

HAWAIIAN BEANS

1 can Van De Camp's baked beans
1 can kidney beans

1 can yellow lima (or butter beans)
1 can barbeque beans

Drain and save juice from lima and kidney beans for liquid if needed.

1 lb. pork sausage, browned,
drained and crumbled
1 can crushed pineapple

1 medium onion, chopped
½ c. hot chili sauce
½ c. molasses

Bake 2 hours at 325°, covered. Add liquid from kidney beans if needed.

Pat Moody

BAKED LIMA BEANS

1 lb. dry large lima beans, rinsed
2 qt. (about) water
½ c. dark corn syrup
¼ c. margarine
1 ¼ tsp. dry mustard

1 tsp. salt
1 tsp. ground ginger
¼ tsp. thyme leaves
¼ tsp. dried parsley flakes
⅛ tsp. pepper

1. Place beans in large saucepan and cover with water. Soak overnight. Bring beans to boil, simmer, covered, 30 minutes or until tender. Drain, reserving 2 cups liquid.

2. Place beans in 2½ to 3 quart casserole or bean pot. Mix together corn syrup, margarine, mustard, salt, ginger, thyme, parsley, pepper and reserved liquid. Pour over beans.

3. Bake, covered, in preheated 350° oven 1½ hours. Yields 6 servings.

Note: If crispy brown top is desired, remove cover during last 15 minutes of baking.

Dorothy Clark

BEANS, PASTA AND SAUSAGE CASSEROLE

1 lb. dry Great Northern or marrow
beans
3 c. (about) water
1 (8 oz.) pkg. elbow macaroni
2 Tbsp. corn oil
1 lb. fresh pork sausage
1 clove garlic, minced

1 (16 oz.) can tomatoes
¾ c. dark corn syrup
1 Tbsp. chopped parsley
1 tsp. salt
1 tsp. oregano leaves
¼ tsp. pepper

1. Wash beans; cover with water in 4 quart saucepan and bring to boil. Remove from heat and let stand 1 hour.

2. Add additional water to cover beans if necessary. Bring to boil; cover and boil gently over low heat about 1 hour or until beans are tender. Drain, reserving 1 cup liquid.

3. Cook macaroni according to package directions. Drain.

4. Heat corn oil in large deep skillet over low heat. Add sausage and garlic. Cook, breaking up meat with fork and turning occasionally, about 15 minutes or until lightly browned.

5. Add tomatoes, corn syrup, reserved bean liquid, parsley, salt, oregano and pepper. Stir, breaking up tomatoes slightly. Bring to boil. Reduce heat; cover and simmer 1 minutes.

6. Stir in beans and macaroni. Cover and simmer about 15 minutes or until well heated. Yields 8 (1½ cup) servings.

Dorothy Clark

BAKED KIDNEY BEANS WITH TOMATO

- | | |
|--|--------------------------------|
| 1 lb. dry red kidney beans | 1 medium onion, finely chopped |
| 4 c. water | ½ c. dark corn syrup |
| 1 (1 lb.) can tomatoes | ⅓ c. catsup |
| 4 slices bacon, cut into ½ inch pieces | 1 Tbsp. salt |
| 2 apples, pared and finely chopped | 1 Tbsp. dry mustard |
| | 1 clove garlic, minced |

1. Soak beans overnight in water to completely cover. Reserve liquid. Gently boil beans in 1 quart of liquid just until tender, about 30 to 35 minutes. (If more liquid is needed, add water in which beans were soaked.) Drain, reserving 1 cup cooking liquid.

2. Mix together beans, reserved 1 cup liquid, tomatoes, bacon, apples, onion, corn syrup, catsup, salt, dry mustard and garlic in 2½ quart casserole.

3. Partially cover. Bake in preheated 300° oven for 2 hours. Uncover and bake 1 hour longer. Yields 6 to 8 servings.

Dorothy Clark

BROCCOLI-SPINACH DELIGHT

- | | |
|------------------------|------------------------------|
| 2 pkg. frozen broccoli | 1 (8 oz.) pkg. cream cheese |
| 2 pkg. frozen spinach | 1 env. Lipton onion soup mix |

Bring broccoli and spinach to a boil in 1 cup salted water and simmer 1 minute. drain in a colander. Put in 2 quart casserole dish; add cream cheese and soup mix. Stir until well blended. Bake at 325° for 1 hour. (Good hot or cold.)

Dutch Jongkindt

ITALIAN VEGETABLE TOSS

- | | |
|---|------------------------------------|
| 1½ c. shell macaroni | ½ c. chopped green onions |
| 2 c. broccoli flowerets | ⅔ c. Italian salad dressing (I use |
| 1 c. cauliflower flowerets | Good Seasons) |
| 1 c. sliced fresh mushrooms | 1 medium avocado, sliced |
| 1 small jar Cara Mia artichoke hearts, cut up | 1 medium tomato, cut up |
| 1 c. sliced, pitted ripe olives | Salt to taste |

Cook macaroni; drain. Rinse in cold water; drain well. Combine macaroni, broccoli, cauliflower, mushrooms, artichoke hearts, ripe olives, and chopped green onions. Toss with Italian dressing. Cover and chill several hours. At serving time, toss vegetable mixture with avocado and tomato. Makes 12 to 16 servings.

Barbara Holm

BAKED BEANS WITH COKE

- | | |
|-------------------------------|-------------------------------|
| 2 tall cans B & M baked beans | 1 Tbsp. prepared mustard |
| 1 medium onion, chopped | 1 (scant) Tbsp. vinegar |
| 1 Tbsp. dry mustard | Dash of Worcestershire sauce |
| 1 bottle chile sauce | 1 small bottle Coke (or less) |

(Some have suggested a substitution of equal amount of brandy.)

Mix well. Place bacon strips on top. Bake, uncovered, until onion is tender, approximately 1 hour or more at 375°.

Pat Arndt

BAKED RICE

2 Tbsp. butter, melted	½ c. dry rice
1 Tbsp. grated or chopped onion	1 can bouillon soup or consomme

Saute onion in butter lightly. Mix well in casserole and cover tightly with aluminum foil. Bake, covered, tightly, for 1 hour at 350°.

Temperature can be varied to accommodate other baking.

Norine Furlong

ANNETTE'S BEANS

1 large can pork and beans	½ c. brown sugar
1 (15 oz.) can butter beans	½ c. catsup
1 (15 oz.) can kidney beans	2 Tbsp. vinegar
1 (8 oz.) can garbanzo beans	2 Tbsp. prepared mustard

Brown 1 pound hamburger and 1 medium onion and ¼ pound bacon. Drain off fat; add. Bake at 350° to 400°; double for large group.

Marge Robbins

STRING BEANS

2 cans string beans, drained (save liquid)	1 can cheddar cheese soup
	Onion rings (frozen)

Mix soup with string beans; add liquid until desired consistency. Pour into casserole and cover with onion rings. Bake at 350° for 30 minutes.

Charlotte Moser

GOURMET SPINACH

2 (10 oz.) pkg. frozen, chopped spinach	¼ tsp. pepper
2 Tbsp. minced onion	⅛ tsp. nutmeg
3 Tbsp. butter	3 hard cooked eggs, finely chopped
3 Tbsp. flour	½ c. corn flake crumbs
1 large can evaporated milk	½ c. shredded Cheddar cheese
⅓ c. water	2 Tbsp. butter, melted
1 tsp. salt	Paprika

Cook spinach according to package directions. Drain thoroughly. Cook onions in butter until transparent. Stir in flour. Gradually add evaporated milk and water; add seasonings. Fold in spinach and eggs. Spread in shallow, buttered 1 ½ quart baking dish. Combine corn flake crumbs, cheese and butter and spoon over spinach. Sprinkle with paprika and bake at 375° for about 20 minutes or until lightly browned.

Charlotte Moser

DUTCH WINTER DISH - BOERENKOOL STAMPOT (Kale and potato mashed)

2 lb. kale
4 lb. potatoes

1 Polish or German smoked
sausage

Clean and cook kale about 20 minutes. Drain well and chop fine. Boil potatoes; drain and mash. Add chopped kale, $\frac{1}{2}$ cube butter, a little milk, dash of pepper and sprinkle with $\frac{1}{4}$ teaspoon nutmeg. Beat well. Put in large casserole; put sausage on top. Bake, covered at 350° for 1 hour.

Dutch Jongkindt

SAVORY LEMON VEGETABLES

6 slices bacon, cooked and
crumbled (reserve $\frac{1}{4}$ c.
drippings)
1 lb. carrots, pared and sliced
1 medium head cauliflower, core
removed
1 c. finely chopped onion

$\frac{1}{2}$ c. lemon juice
 $\frac{1}{2}$ c. water
4 tsp. sugar
1 tsp. salt
1 tsp. thyme leaves
Chopped parsley

In large saucepan, cook carrots and cauliflower in water until tender. Meanwhile, in medium skillet, cook onion in drippings. Add remaining ingredients except bacon and parsley; bring to a boil. Drain vegetables; arrange in serving dish. Pour warm sauce over vegetables. Garnish with bacon and parsley.

Lora Stonefeld

HERBED LENTILS AND RICE

2 $\frac{2}{3}$ c. chicken broth
 $\frac{3}{4}$ c. chopped onion
 $\frac{1}{4}$ c. dry white wine
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. thyme
 $\frac{1}{8}$ tsp. pepper

$\frac{3}{4}$ c. dry lentils
 $\frac{1}{2}$ c. brown rice (uncooked)
 $\frac{1}{2}$ tsp. dried basil, crushed
 $\frac{1}{4}$ tsp. dried oregano, crushed
 $\frac{1}{8}$ tsp. garlic powder
4 oz. Swiss cheese

Shred $\frac{1}{2}$ of the Swiss cheese. Mix all ingredients and the shredded cheese, stirring well. Turn into 1 $\frac{1}{2}$ quart casserole. Bake, covered, in a 350° oven for 90 minutes to 2 hours, stirring twice during baking. Cut remaining cheese into 8 strips. Uncover casserole, top with cheese strips and bake, uncovered, for 2 to 3 minutes longer until cheese is melted. Yields 4 servings.

Lora Stonefeld

SPINACH AND SPROUTS

1 lb. spinach, washed, torn into
small pieces, drained, and dried
1 (5 oz.) can drained, sliced water
chestnuts
 $\frac{1}{4}$ lb. fresh mushrooms, sliced

4 hard cooked eggs, sliced
8 slices bacon, crumbled
1 can bean sprouts (or a handful of
fresh)

Toss together in a large bowl.

Combine and heat to simmer:

$\frac{1}{2}$ c. salad oil
 $\frac{1}{4}$ c. bacon drippings
 $\frac{1}{3}$ c. ketchup
1 Tbsp. Worcestershire sauce

$\frac{1}{4}$ c. vinegar
 $\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ medium onion, chopped

Pour on top of greens and toss.

Lora Stonefeld

CHEESE FROSTED CAULIFLOWER

1 medium head cauliflower
Salt
 $\frac{1}{2}$ c. mayonnaise

2 tsp. prepared mustard
 $\frac{3}{4}$ c. shredded sharp Cheddar
cheese

Leaving cauliflower whole, remove leaves and woody base; wash. Cook cauliflower in microwave or 12 to 15 minutes in boiling water. Drain well. Place cauliflower in shallow baking pan. Sprinkle with salt. Mix mayonnaise and mustard; spread over cauliflower. Sprinkle with cheese. Bake about 10 minutes at 375°, until cheese melts.

Jan Smith

SWEET AND SOUR CARROTS

2 $\frac{1}{2}$ lb. carrots, sliced
1 onion, diced

1 green pepper, diced
1 c. celery, sliced thin

Mix together:

$\frac{1}{2}$ c. vinegar
 $\frac{1}{2}$ c. oil
 $\frac{3}{4}$ c. sugar

1 c. Campbell's tomato soup
 $\frac{1}{2}$ tsp. salt

Cook carrot slices just until tender. Place all veggies in bowl. Pour vinegar, oil mixture over veggies. Store in refrigerator 24-48 hours before serving. Will keep for up to 2 weeks in refrigerator.

Leslie Fischer

POTATO CASSEROLE

6-9 medium spuds
 $\frac{1}{4}$ c. margarine
1 can cream of chicken soup
 $\frac{1}{3}$ c. chopped green onions

1 $\frac{1}{2}$ c. shredded Cheddar cheese
1 pt. sour cream
Crushed corn flakes with 2 Tbsp.
butter

Cook spuds; cool and peel. Grate; melt $\frac{1}{4}$ cup butter. Add to soup. Blend in sour cream, onion and cheese. Stir in potatoes and mix well. Pour into greased 2 $\frac{1}{2}$ quart casserole. Mix corn flakes and butter. Spread on top. Leave in refrigerator overnight. Bake at 350° for 40 minutes, covered. Uncover and let brown for 5 minutes.

Cindy Haugen

BROCCOLI CASSEROLE

**¼ c. chopped onion
6 Tbsp. butter
2 Tbsp. flour
¼ to ½ c. water**

**2 pkg. frozen broccoli
1 (8 oz.) jar Cheez Whiz
3 eggs, well beaten
½ c. cracker crumbs**

Saute onion in butter until soft. Stir in flour and water. Cook until it boils. Blend in cheese. Blend in broccoli and eggs. Top with crackers and bake at 325° for 30 minutes.

Cindy Haugen

BARBEQUE BEANS

**1 ½ lb. hamburger
1 large chopped onion
2 large cans pork and beans
2 Tbsp. Worcestershire sauce
1 c. catsup
1 tsp. dry mustard**

**2 Tbsp. vinegar
½ tsp. garlic salt
Dash of Tabasco sauce
1 tsp. celery salt
¼ c. brown sugar
1 tsp. paprika**

Brown hamburger and onion together. Add remaining ingredients and simmer at least 30 minutes.

Cindy Haugen. Puyallup Valley

TATER TOT CASSEROLE

Break up 1 pound hamburger (uncooked) in 9x13 inch pan. Cover with 1 can cream of mushroom or celery soup. Sprinkle on dry onion mix and seasoning salt or chopped peppers or fresh onions. Cover with sliced American cheese. Cover with tater tots arranged over top. Bake at 350° for 45 minutes.

Roger DeLorm, Cindy Haugen, Charlotte Moser

POTATO CASSEROLE

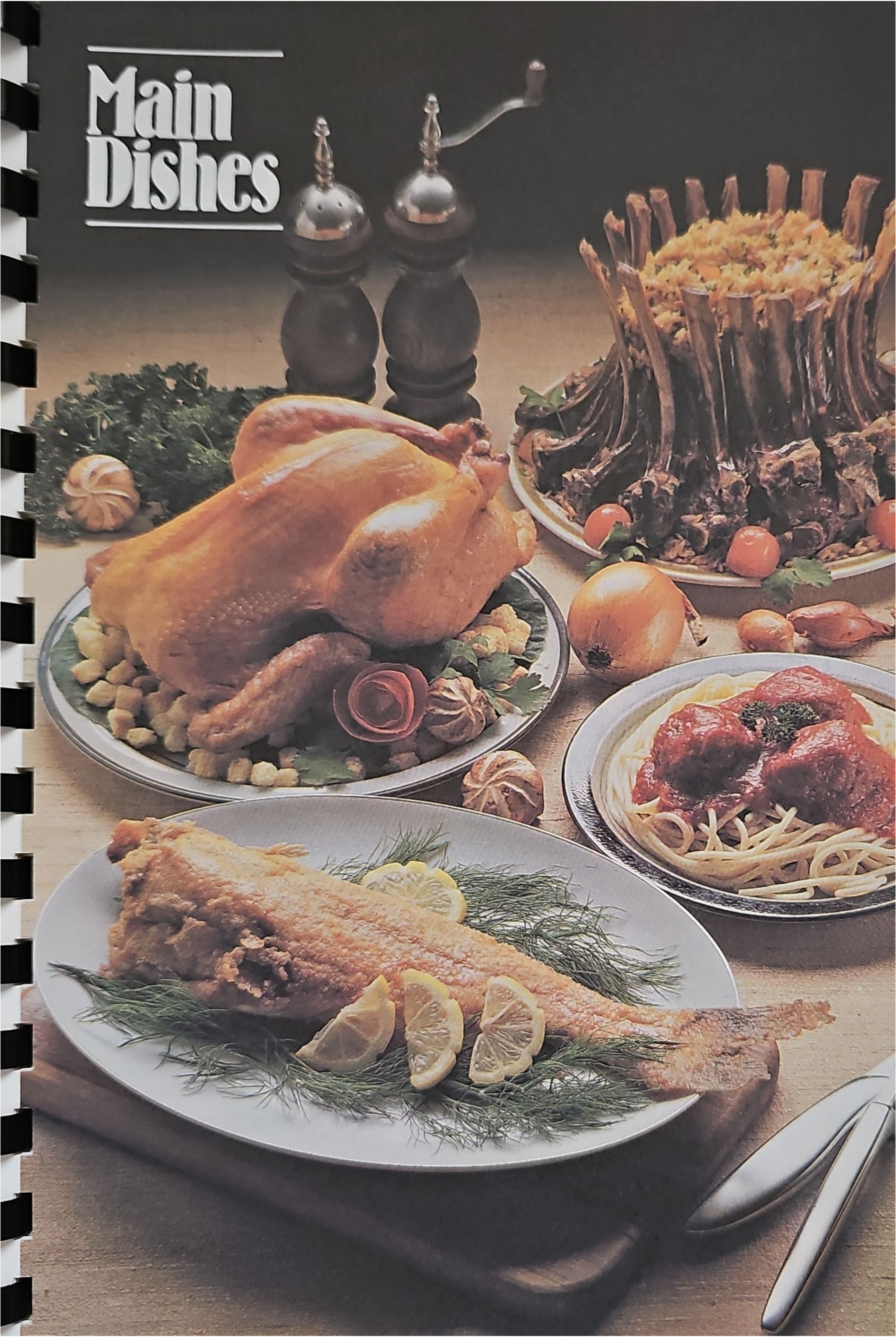
**2 lb. frozen hash browns
½ c. melted margarine
1 tsp. salt
½ tsp. pepper
2 Tbsp. minced onion**

**1 can cream of chicken soup
1 pt. sour cream
2 c. grated American cheese
2 c. corn flakes, crushed**

Thaw potatoes before mixing (they mix and cook better). Combine everything except corn flakes. Mix well and put in a buttered 9x13 inch pan. (If desired, dot top with ¼ cup butter or margarine.) Sprinkle crushed corn flakes over top of casserole and bake at 350° for 45 minutes to 1 hour.

Norma Peters

Main Dishes



MEAT ROASTING GUIDE

Cut	Weight Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing Rib Roast ¹ (10 inch) ribs	4	1 ¾	140° (rare)
¹ If using shorter cut (8-inch) ribs, allow 30 min. longer		2	160° (medium)
		2½	170° (well done)
	8	2½	140° (rare)
		3	160° (medium)
		4½	170° (well done)
Rolled Ribs	4	2	140° (rare)
		2½	160° (medium)
		3	170° (well done)
	6	3	140° (rare)
		3¼	160° (medium)
		4	170° (well done)
Rolled rump ²	5	2¼	140° (rare)
		3	160° (medium)
		3¼	170° (well done)
Sirloin tip ² ² Roast only if high quality. Otherwise, braise.	3	1½	140° (rare)
		2	160° (medium)
		2¼	170° (well done)
LAMB			
Leg	6	3	175° (medium)
		3½	180° (well done)
	8	4	175° (medium)
4½		180° (well done)	
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled Shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY	6 to 8 lbs.	325°	2½ to 3 hrs.
	8 to 12 lbs.	325°	3 to 3½ hrs.
	12 to 16 lbs.	325°	3½ to 4 hrs.
	16 to 20 lbs.	325°	4 to 4½ hrs.
	20 to 24 lbs.	300°	5 to 6 hrs.
CHICKEN (Unstuffed)	2 to 2½ lbs.	400°	1 to 1½ hrs.
	2½ to 4 lbs.	400°	1½ to 2½ hrs.
	4 to 8 lbs.	325°	3 to 5 hrs.
DUCK (Unstuffed)	3 to 5 lbs.	325°	2½ to 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

MAIN DISHES

CHICKEN CASSEROLE

- | | |
|---|---|
| 1 pkg. MJB wild and white rice mix,
cooked | ¾ c. mayonnaise |
| 1 medium onion, chopped | 2 c. cream of chicken soup |
| 1 c. celery, diced | 4 whole chicken breasts, cooked,
boned and diced |
| 2 cans water chestnuts, chopped | |

Mix ingredients together and place on 9x13 inch pan; chill several hours or overnight. Top with crushed potato chips before heating at 350° for approximately 30 minutes until hot through. Serves 10 to 12.

Bea Davenport

HOT TURKEY SOUFFLE

- | | |
|------------------------------|----------------------|
| 10 slices bread | 1 tsp. salt |
| 4 c. diced turkey or chicken | Pepper to taste |
| 1 c. celery, diced | 2 tsp. lemon juice |
| ½ c. green pepper, chopped | 3 c. milk |
| 1 large onion, diced | 2 cans mushroom soup |
| 1 c. mayonnaise | 1 c. cheese, grated |
| 4 eggs, beaten slightly | 1 small jar pimento |

Cube 4 slices bread; place in 9x13 inch baking pan. Mix turkey, vegetables, mayonnaise and place over bread. Place remaining bread (cubes) on top. Mix eggs, salt and milk. Pour over top. Refrigerate overnight. Pour over the top of mixture and spread. Sprinkle with cheese. Bake for 1 hour or till done. Serves 12 to 15.

Louise Merriman

SAUCY CHICKEN AND BROCCOLI

- | | |
|--------------------------------|--|
| 2 pkg. frozen broccoli, cooked | ½ tsp. curry powder |
| 3 cooked, boned breasts | ½ c. shredded sharp American
cheese |
| 2 cans cream of chicken soup | ½ c. soft bread crumbs |
| 1 c. Best Foods mayonnaise | 1 Tbsp. melted butter |
| 1 tsp. lemon juice | |

Arrange broccoli in greased 7x11 inch baking dish. Place chicken over this. Combine mayonnaise, lemon juice and curry. Mix well and pour over chicken. Sprinkle with cheese. Top with buttered crumbs. Bake at 350° for 25 minutes. Serves 6-7.

Charlotte Moser, Cindy Haugen, Marge Algyer

SWEET-SOUR MEAT BALLS

Combine in a large saucepan:

- | | |
|----------------------------------|-------------------|
| 1 small (10 oz.) jar grape jelly | 6 oz. chili sauce |
|----------------------------------|-------------------|

Mix:

- | | |
|------------------------|--------------------|
| 2 lb. lean ground beef | Chopped onion |
| 1 egg | Seasoning to taste |

Shape into small meat balls. Drop into simmering sauce. Simmer slowly for 45 minutes. (Better if used the next day.)

As an appetizer: Make meat balls small enough to be picked up on a toothpick.

As a main dish: Serve over rice.

Jan Smith

CALIFORNIA LAMB CASSEROLE

1½ c. cubed, cooked lamb
(leftovers)

1 c. cubed process cheese

2 tsp. prepared mustard

2 Tbsp. diced pimento

½ c. chopped ripe olives

¾ c. cooked rice

2 Tbsp. butter

3 Tbsp. flour

½ tsp. salt

1½ c. milk

Place lamb, mustard, cheese, pimento, rice, and olives in a casserole. Melt butter and blend in flour and salt. Gradually add milk, stirring constantly until sauce is thickened. Pour over mixture and stir to combine ingredients. Bake in a hot oven for 20 minutes.

Jan Smith

CHICKEN IMPERIAL

½ c. fine, dry bread crumbs

⅓ c. grated Parmesan cheese

¼ c. minced parsley

1 tsp. salt

⅛ tsp. pepper

¾ c. melted butter (¼ lb.)

½ clove garlic, crushed

2½ to 3 lb. broiler-fryer, cut up

Blend bread crumbs, cheese, parsley, salt and pepper. Combine melted butter and garlic. Dip chicken pieces into butter, then into crumb mixture, coating thoroughly. Arrange chicken in a single layer, uncovered, in shallow pan. Drizzle any remaining butter over chicken. Bake, uncovered, for 1 hour.

Jan Smith

TURKEY CRUNCH CASSEROLE

2 c. diced, cooked turkey

1 (16 oz.) can French style green
beans, drained

1 (10¾ oz.) can cream of chicken
soup

¼ c. milk or cream

1 (2 oz.) can sliced mushrooms

1 (3 oz.) can chow mein noodles

1 (3 oz.) can fried onion rings

Place green beans in an 11x7 inch baking dish. Combine turkey, soup, milk and mushrooms with liquid. Spoon over beans. Combine noodles and onion rings. Sprinkle over turkey mixture and bake in a 350° oven for 30 minutes. Serves 6.

Myrtle Raynor

TAMALE PIE

Brown:

1 lb. ground beef

1 chopped onion

⅛ tsp. garlic powder

Drain off fat.

Add:

1 Tbsp. vinegar
1 can chopped black olives
2 (6 oz.) cans tomato sauce
2½ tsp. chili powder

2 tsp. salt
½ tsp. pepper
2½ c. water

Simmer 20 minutes. Then thicken with ½ cup flour and ⅔ cup water (mixed before adding). Line 13x9 inch Pyrex with Ritz crackers (2½ stacks all in all). Alternate with meat filling in layers. Top with grated Cheddar cheese. Bake at 325° for 25 minutes. Suggest putting foil under pan while baking. Best put together in morning and chilling before baking.

Sidney Reed

CHEESY CHICKEN CRESCENTS

1 c. cooked, cubed chicken
1 can Pillsbury crescent rolls (8)

1 can cream of chicken soup
1 c. milk

Shred Cheddar cheese, about 1½ cups. Heat soup, milk and 1 cup cheese for sauce. Pour sauce into baking dish. Separate crescents. Place some chicken and some cheese at the wide end of triangle, roll up. Place stuffed rolls in sauce and bake at 350° for 30 minutes or until rolls are done and golden brown.

Louise Merriman

POTATO-PUFF MEAT PIE

1 lb. hamburger
2 c. seasoned mashed potatoes
2 c. gravy
½ tsp. salt

½ tsp. pepper
½ tsp. paprika
1 Tbsp. finely chopped onion
1 or 2 Tbsp. margarine

Combine meat, gravy, seasonings, and onion; place in bottom of greased casserole. For the crust, lightly place mashed potatoes on top. Dot with bits of margarine. Bake at 400° until potatoes are brown, about 5 hours.

Phyllis Wright

SAUSAGE CASSEROLE

4 medium sized sweet potatoes
1 lb. pork sausage (fresh)
3 large apples

¼ c. brown sugar
¼ c. fat from fried sausage
¼ c. boiling water

Boil sweet potatoes until tender, peel and cut in pieces. Cover bottom of casserole with potatoes. Fry pork sausage until brown. Place over potatoes. Peel, core and slice apples into rings. Place over sausage in casserole. Sprinkle brown sugar, fat from the sausage and boiling water over the apple rings. Cover and bake at 350° for 40 to 60 minutes. Serves 4.

Phyllis Wright

CREPES PARMESAN

Crepes:

3 eggs
1 1/4 c. milk
1 1/2 c. sifted flour

1/2 tsp. salt
1 Tbsp. sugar
3 Tbsp. melted butter or oleo

Mix in order and refrigerate 1 hour. Pour 1/8 cup batter in 5 1/2 to 6 inch fry pan or crepe pan and tilt evenly to make thin crepes.

Filling:

1 lb. ground beef
3/4 c. onion
1 (10 oz.) pkg. frozen, chopped
spinach

6 eggs, barely beaten
2/3 tsp. salt
Pepper to taste
3/4 c. Italian spices

Steam, spinach, no water added. Drain well. Saute ground beef, onion, salt, pepper and spices. Break up well drained spinach and add to meat mix. Dribble in slightly beaten eggs and move meat around in pan until egg is cooked. Cool meat and fill crepes. This should make approximately 24 crepes. Serve with a Parmesan cheese white sauce dribbled on each one.

Roxee Daniels, Puyallup Valley Fuchsia Society

ZUCCHINI MEXICALI (Good for a light main dish)

1/4 c. cooking oil
1 lb. unpeeled zucchini, thinly
sliced (4 c.)
1 large carrot, coarsely shredded (1
c.)
1 large onion, chopped (1 c.)
3/4 c. chopped celery
1/2 medium green pepper, cut into
thin strips

1/2 tsp. garlic salt
1/4 tsp. dried basil, crushed
Dash of pepper
1/3 c. taco sauce
2 tsp. prepared mustard
2 medium tomatoes, cut into
wedges
Salt

Heat cooking oil in a 10 inch skillet. Add sliced, shredded carrot, chopped onion, chopped celery, green pepper strips, garlic salt, basil and pepper. Toss to mix well. Cook, covered, over medium-high heat for 4 minutes, stirring occasionally. Combine taco sauce and mustard; stir into vegetables. Add tomato wedges; cook, uncovered, 3-5 minutes or till heated through. Season with salt. Serve in the skillet or transfer to serving dishes, sprinkling each with shredded sharp Cheddar or Mozzarella cheese (or both) on top. Serves 4-6.

Sidney Reed

CHICKEN PARISIENNE

6 medium boneless chicken breasts
1/2 c. dry white wine
1 can cream of mushroom soup
1/2 c. sliced mushrooms

Paprika
1 c. sour cream
Hot cooked rice

Place chicken breasts, skin side up, in 12 x 7½ x 2 inch baking dish. Sprinkle with salt. blend wine into soup. Add mushrooms. Pour over chicken. Bake at 350° for 1¼ hours. Remove chicken to platter; sprinkle with paprika. Pour sauce into saucepan; blend in sour cream and heat gently until hot. Serve sauce over chicken and hot rice.

Cindy Haugen

CRAB DISH

- | | |
|-------------------------------|--------------------------|
| 1 can crab | 1 Tbsp. chopped onion |
| 1 c. mayonnaise | 1 Tbsp. parsley |
| 1 c. light cream | 3 diced hard-boiled eggs |
| 1 c. Pepperidge Farm stuffing | |

Toss all ingredients except a small amount of stuffing. * Bake in casserole dish at 350° for 30 minutes.

* Put reserved stuffing on top before baking.

Cindy Haugen

CHICKEN AND BROCCOLI CASSEROLE

- | | |
|---|---|
| 1 (3 to 3½ lb.) fryer, cooked,
skinned, boned and cubed | 2 (10½ oz.) cans condensed cream
of chicken soup |
| 1 extra large bunch broccoli,
cooked and drained (use large
stalk, flowerets and all, cut
large stalk up pretty small
before cooking) | ¾ c. onion, chopped |
| | ¼ c. mayonnaise |
| | 1 Tbsp. Worcestershire sauce |
| | 1 c. grated Cheddar cheese |
| | 1 (8 oz.) can refrigerator biscuits |

Topping:

- | | |
|-----------------------|-------------------------------|
| ¼ c. dairy sour cream | 1 tsp. celery seed (or cumin) |
| 1 egg | ½ tsp. salt |

Preheat oven to 375°. In ungreased 9x13x2 inch glass baking dish, combine chicken, broccoli, soup, onion, mayonnaise, Worcestershire sauce and mix well. Bake at 375° for 20-25 minutes until hot and bubbly. Remove from oven. Cut biscuits in halves and arrange around the edge against side of dish thus forming a scalloped edge. Sprinkle the grated cheese over the remainder of the casserole being careful not to get it on the biscuits.

Combine the topping ingredients and blend well. Spoon over the biscuits. Return to the oven and bake for 25 to 30 minutes until golden brown.

Lora Stonefeld

BAKED CHICKEN AND RICE A LA ORANGE

- | | |
|--|------------------------------|
| 2 c. washed and drained raw rice | 1 can cream of mushroom soup |
| 2 chickens, cut up, or equivalent in
pieces | 2 c. orange juice |
| | 1 pkg. onion soup mix |

Put rice in 9x13x2 inch pan, put cut up chicken on top. Spread mushroom soup over top and pour orange juice over all and sprinkle with soup mix. Bake at 350° for 2½ hours.

Marge Speer

EASY CHICKEN AND RICE

- | | |
|------------------------------|-----------------|
| 1 c. raw rice | 1 fryer, cut up |
| 1 can cream of mushroom soup | 1½ c. water |
| 1 env. dry onion soup | |

Mix everything together except the chicken. Put in a 9x13 inch pan and place chicken on top. Bake at 350° for 1½ hours.

Cindy Haugen

POTLUCK CASSEROLE

- | | |
|-------------------------------|------------------------------|
| 1½ c. uncooked elbow macaroni | 1 (No. 303) can kidney beans |
| 1 lb. ground beef | 1 tsp. salt |
| 2 medium onions, chopped | ½ tsp. chili powder |
| 2 (8 oz.) cans tomato sauce | 1 c. sharp cheese, grated |

Cook macaroni in boiling, salted water. Drain. Brown ground beef and onion; add tomato sauce and cook gently 5 minutes. Combine. Sprinkle cheese on top. Bake at 375° for 25-30 minutes.

Cindy Haugen

HAMBURGER CRUNCH CASSEROLE

- | | |
|------------------------------|-------------------------------|
| 1 lb. hamburger | ½ c. uncooked rice |
| 1 small chopped onion | 2 Tbsp. soy sauce |
| 2 cans cream of chicken soup | Pepper |
| 1 can water | 1 small can chow mein noodles |

Saute hamburger in pan with onion. In a greased 1½ quart casserole, put meat and soup, water, rice, soy sauce and pepper. Bake at 350° for 1 hour. Take out and stir in 1 small can of chow mein noodles. Bake 10 minutes longer.

Cindy Haugen

DRUMETTES

- | | |
|--------------------|-----------------------|
| ½ c. sugar | 3 Tbsp. ketchup |
| ½ c. vinegar | ½ tsp. garlic salt |
| ½ c. chicken stock | 2 to 2½ lb. drumettes |
| 3 Tbsp. soy sauce | |

Drumettes are the large part of the chicken wing. If I can't find them, I use regular chicken wings chopped at the joint and use both pieces. Sprinkle with garlic salt and place in refrigerator overnight. Next day roll in cornstarch and dip in egg (2 eggs, beaten). Brown and place in 9x13 inch pan. Pour sauce over browned drumettes. Bake at 350° for 40 minutes; turn and bake 30 minutes longer. Can be used as a main dish or hors d'oeuvres.

Louise Merriman

CHICKEN BREASTS SUPREME

4 large, boned chicken breasts
¼ c. butter
8 slices Swiss cheese
½ tsp. thyme
¼ tsp. hot mustard

¼ tsp. nutmeg
4 slices boiled ham
1 tsp. mei yen seasoning (or MSG)
½ c. water
1 Tbsp. arrowroot

Flatten chicken breasts, using a mallet or edge of saucer. Melt butter; blend in mei yen, thyme, mustard, and nutmeg. Brush chicken with seasoned butter. Place one slice of ham on each chicken breast; top with 1 slice of Swiss cheese. Roll chicken around ham and cheese filling, pulling skin over opening. Skewer to close completely. Turn remaining seasoned butter into heavy skillet and saute the chicken until golden brown. Add ¼ cup water; cover and simmer 30 minutes until chicken is tender. Combine remaining water and arrowroot until well blended. Stir in pan juices until mixture thickens and boils. Remove from heat and place chicken breasts on heatproof platter. Pour thickened sauce over all. Top each chicken breast with 1 slice Swiss cheese and place under broiler until cheese is melted and a golden brown. Serve at once. Makes 4 servings.

Charlotte Moser

MARGARET'S CASSEROLE

Cook, skin and bone 1 fryer or 4 breasts of chicken. Cut into bite-size pieces. Mix in bowl with 2 cans of cream of chicken soup and ½ cup evaporated milk. Put in Pyrex dish. Make stuffing according to directions and spread over chicken (1 package stuffing mix). Cook 1 pound sausage and sprinkle over top; bake at 350° for 35-40 minutes.

Marg Speer

BAKED MINESTRONE

1½ lb. lean beef stew meat
1 c. onion, coarsely chopped
1 tsp. garlic, minced
1 tsp. salt
¼ tsp. pepper
2 Tbsp. olive oil
3 (10½ oz.) cans beef broth
2 cans water
1½ tsp. Italian herb seasoning
1 (1 lb.) can tomatoes (undrained)

1 (15¼ oz.) can kidney beans
(undrained)
1¾ c. pitted, canned, ripe olives,
drained
1 c. olive liquid (from preceding)
1½ c. carrots, thinly sliced
1 c. small seashell macaroni
2 c. zucchini, sliced
Grated Parmesan cheese

1. Cut beef into 1¼ inch cubes. Mix together beef, onion, garlic, salt and pepper in a Dutch oven or heavy saucepan.

2. Add olive oil and stir to coat meat evenly. Brown, uncovered, in a preheated 400° oven for about 40 minutes, stirring once or twice.

3. Reduce heat to 350°. Add broth, water and Italian seasoning. Cover and cook 1 hour until meat is almost tender.

4. Remove from oven and stir in tomatoes, kidney beans, olives, olive liquid, carrots and macaroni. Sprinkle zucchini on top.

5. Cover and return to oven for 40-45 minutes longer until macaroni is tender. Serve with grated Parmesan cheese. Yields approximately 3½ quarts.

Marge Robbins

MARGARET'S TUNA PIE

2 raw carrots, diced
2 potatoes (medium)

1 onion

Add 1 cup peas. Simmer 5 minutes. Drain, saving $\frac{1}{2}$ cup liquid. Melt 1 tablespoon butter in pan. Add oil from canned tuna. Stir in 2 tablespoons flour; add $1\frac{1}{2}$ cups hot milk and the $\frac{1}{2}$ cup vegetable liquid. Stir and cook 5 minutes. Fold in vegetables and tuna, drained, from two 7 ounce cans, broken in hunks. Season with salt and pepper. Turn into deep baking dish. Cover with pie crust; cut little vent holes in top. Bake in 450° oven. Serves 6. Delicious.

Julia W. Latterell

HAM AND ASPARAGUS BAKE

2 c. cubed ham
3 eggs, hard-boiled, diced
2 c. white sauce (6 Tbsp. butter, 6
Tbsp. flour, 2 c. milk, salt)
 $\frac{1}{2}$ c. mayonnaise

2 cans cut and drained asparagus
2 Tbsp. melted butter
Croutons
Grated cheese

In 10x15 inch pan, layer croutons, butter, 1 cup cheese, ham, eggs, asparagus, mixed white sauce and mayonnaise. Top with cheese and buttered crumbs. Bake at 300° for 1 hour.

Marge Algyer

CHICKEN CASCADE

$2\frac{1}{2}$ c. diced, cooked chicken
1 c. rice, cooked
2 cans mushroom soup
1 medium onion, chopped fine
 $1\frac{1}{2}$ c. celery, chopped fine

4 eggs, hard-boiled, chopped
1 c. mayonnaise
2 tsp. lemon juice
2 cans sliced water chestnuts
2 oz. pimento

Combine all in 9x13 inch pan; refrigerate overnight. Cover with crushed corn flakes and bake $1\frac{1}{2}$ hours at 350° , covered with foil. Remove foil last $\frac{1}{2}$ hour. Serves 12-14.

Marge Algyer

CRAB QUICHE

1 (9 inch) unbaked pie shell
1 (6 oz.) pkg. frozen crabmeat,
thawed, well drained and flaked
 $\frac{1}{2}$ c. (2 oz.) shredded Swiss or
Cheddar cheese
6 eggs
 $1\frac{1}{2}$ c. half & half, light cream or milk
(or part crab liquid, if you like)

1 Tbsp. instant minced onion
1 Tbsp. dry white wine (optional)
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. dry mustard
 $\frac{1}{2}$ tsp. dried tarragon leaves,
crushed

Sprinkle crabmeat and cheese into pie shell. Beat together remaining ingredients until combined. Pour over crab and cheese. Bake in preheated oven at 375° for 30-35 minutes or until knife inserted near center comes out clean. Let stand 5 minutes before serving. Serves 6.

Betty Jacobus

CHEESE AND BACON QUICHE

Prebaked 9 inch pie shell
6-8 pieces cooked bacon
1 c. Jack cheese, grated
4 eggs
1 c. half & half

Salt
Fresh ground pepper
1 green onion, sliced
Dash of Tabasco

Chop bacon and layer evenly in pie shell. Add on top the chopped onion and grated cheese. Beat eggs and cream together; add salt, pepper and a dash of Tabasco. Pour on top of bacon and cheese. Bake 30-35 minutes at 350°.

Mary McCune Brown

EASY QUICHE

Mix together:

½ c. mayonnaise
½ c. milk
1 ½ c. cheese

1 Tbsp. cornstarch
2 eggs

Add onion, green pepper, mushrooms, ½ pound hamburger (browned), or chicken. Pour into pastry shell. Bake at 350° for 35 to 40 minutes.

Joan Hampton

TUNA SURPRISE

6 medium sized potatoes, sliced
1 small can mushrooms
½ c. grated cheese
1 can tuna
½ c. pimentos, chopped

1 tsp. salt
¼ tsp. pepper
1 c. milk
½ c. buttered bread crumbs

Arrange first 5 ingredients in greased casserole in layers. Season with salt and pepper. Pour milk over and sprinkle with buttered crumbs. Bake 1 hour at 375°.

Phyllis Wright

BAKED CHICKEN BREASTS

4 chicken breasts, boned and
halved
4 bacon slices
2 oz. chipped beef

1 can cream of mushroom soup
½ pt. sour cream
Paprika

Wrap each half boned breast in 1/2 slice of bacon. Cover the bottom of a baking dish with the chipped beef, torn in bits. Place the wrapped chicken breasts on top. Blend the soup and sour cream and pour over breasts. Sprinkle with paprika. Bake, uncovered, for 3 hours at 275°. During the last hour you can pour some brandy or sherry over the top, if desired.

Norine Furlong

CRAB OR SHRIMP CASSEROLE

8 to 10 slices bread
2 c. crab or shrimp (or both)
1/2 c. mayonnaise
1 onion, chopped fine
3 c. milk
4 eggs
1 can mushroom soup

Grated cheese
Paprika
Dash of pepper
Any amount of green pepper,
chopped
Any amount of celery, chopped

Dice 1/2 of bread slices in baking dish. Combine crab (shrimp), mayonnaise, onion, celery and pepper and spread over bread. Trim crusts from the remaining bread and place over crab mixture. Mix eggs and milk together and pour over mixture. Place in refrigerator overnight. Bake in 325° oven for 15 minutes. Remove from oven and spoon soup over top. Top with cheese and paprika. Return to oven at 325° and bake for 1 hour. Serves 12 generously.

Norine Furlong

CRUNCHY TUNA CASSEROLE

1 can tuna, flaked
1/2 c. milk
1 c. condensed cream of mushroom
soup

1 1/2 c. crushed potato chips
1 c. string beans
2 Tbsp. chopped pimento
6 c. cooked noodles

Empty soup into casserole; add milk and mix thoroughly. Add tuna, 1 cup of potato chips, string beans and pimento; stir well. Sprinkle remaining potato chips over top and bake at 350° for 30 minutes. Serves 4-6.

Renee Miller

HOT CHICKEN CASSEROLE

4 c. cold, cubed chicken
3/4 c. mayonnaise
2 Tbsp. lemon juice
4 hard cooked, cubed eggs
3/4 c. cream of chicken soup
(undiluted)
1 1/2 c. crushed potato chips

1 tsp. salt
2 c. chopped celery
1 tsp. minced onion
2 diced pimentos
1 c. cubed Cheddar cheese
2/3 c. finely chopped almonds

Combine all ingredients except cheese, potato chips and almonds. Place mixture in 9x13 inch baking dish. Cover with foil or Saran Wrap. Refrigerate overnight. Remove cover; add chips, cheese and nuts on top. Bake at 400° for 20 to 25 minutes. Serves 8 to 10 people.

Lou Eeckhout

ZUCCHINI PATTIES

2 c. grated zucchini
3 eggs
Salt and pepper to taste

2 Tbsp. flour
4 Tbsp. Parmesan cheese, grated
1 small clove garlic, minced

Mix all ingredients together. Drop as for pancakes by tablespoonful in hot oil in frying pan (large). Let simmer until edges are golden brown. Turn and cook other side. Serve hot or cold. Serves 6.

Fran Hamburg

EASY CASSEROLE

Take 1 to 1½ pounds ground beef; pat into bottom of casserole.

Add in layers, over raw ground beef:

1 can drained corn (can use frozen)
1 can drained green beans (can use frozen)

1 can cream of chicken soup
1 can cream of mushroom soup

Cover top with frozen tater tots. Bake at 350° for 1 hour, uncovered. Serves 6-8.

This can be made with a variety of vegetables and soup.

Myrt Pegram

SAN FRANCISCO STEW

Brown and break up fine lean ground beef. Add 2 medium Walla Walla sweet onions, chopped. (I use hamburger and drain off fat.)

Add:

2 (28 oz.) can baked beans
1 can Campbell's tomato soup

¾ c. brown sugar

Fry ½ pound bacon (cut up); drain. Simmer all 1 hour on top of stove or in a crock pot. If cooked in crock pot, *do not* cover. Excellent casserole.

Gloria Cole

SALMON FILLETS IN SOUR CREAM (Very easy)

About 3 lb. salmon
Salt
Oil (optional)
1 (16 oz.) container sour cream

½ c. chopped onion
1 Tbsp. chopped fresh dill
1 Tbsp. lemon juice
Chopped parsley

1. Place salmon in lightly greased baking pan.
2. Sprinkle lightly with salt.
3. Bake at 450° for 25 minutes.
4. Mix 1 teaspoon salt to remaining ingredients (except parsley) and spoon over fish.
5. Continue baking for 20 minutes.
6. Sprinkle with parsley for looks.

Sheri Day

ZUCCHINI CASSEROLE

4 medium zucchini
1 cube melted margarine

1 Tbsp. sugar

Cook and mix together.

Add:

¼ c. chopped onion
¼ c. chopped peppers
1 c. crushed saltines

1 c. beaten egg
½ c. grated cheese

Cool. Add ½ cup mayonnaise. Put in casserole and top with bread crumbs. Bake at 350° for 30 minutes. Serves 4.

Marge Robbins

CHILI CON CARNE PIE

3 medium onions
1 clove garlic
2 Tbsp. margarine
½ lb. ground beef
1 (1 lb.) can chili con carne
¼ c. catsup
½ tsp. salt

1 drop of Tabasco or pinch of
cayenne
¾ c. or 6 oz. corn muffin mix
Milk
Egg
4 Tbsp. melted margarine
Shredded cheese

Saute diced onions and finely chopped garlic in margarine. Add ground beef and heat. Add chili con carne, catsup, salt and Tabasco. Cook and stir occasionally 10-15 minutes. Put in a casserole.

In a bowl, mix corn muffin mix with milk and egg according to directions on the package and add melted margarine. Spoon muffin dough over the chili con carne in the casserole. Bake at 400° for 20 minutes. Cover with shredded cheese, melt cheese and serve. Serves 2-4 persons.

The Ordways

POTATO CRUST (For Meat Pie or Shepherd's Pie)

2 c. flour
½ tsp. salt
2 tsp. baking powder

½ c. shortening
1 c. cold mashed potatoes
Milk or water

Sift together the flour, salt and baking powder; cut in shortening; add the potato and lastly enough milk to form a soft dough. Roll on a floured board, cover pie and bake about 15 minutes.

Eunice Ajax

ZUCCHINI MEAT BALLS

1 large zucchini (about 1 lb.)
1 lb. ground lamb
1 onion, finely chopped
4 Tbsp. cream cheese
2 eggs, lightly beaten
1 Tbsp. finely chopped
Fresh dill or parsley

1 Tbsp. olive oil
3 tsp. salt
Freshly ground pepper to taste
 $\frac{3}{4}$ c. flour
Oil for deep frying
 $\frac{1}{2}$ c. flour for dredging

Peel the zucchini; remove the seeds and chop into small pieces. Place in a bowl; add lamb, cream cheese, onion, eggs, chopped dill (or parsley), olive oil, salt and pepper. Add $\frac{3}{4}$ cup flour and shape into small balls. Dredge in flour. Deep fry in oil preheated to 375° for 5 minutes or until crisp and brown. Drain and serve hot. Makes 4-6 servings.

Eunice Ajax

SHRIMP CREOLE

1 c. sliced onion
 $\frac{1}{2}$ c. diced celery

1 minced clove garlic
3 Tbsp. salad oil

Cook in skillet about 10 minutes.

Add (mixed into $\frac{1}{4}$ cup water):

1 Tbsp. flour
1 tsp. salt

1 Tbsp. sugar
1 Tbsp. chili powder

Add $\frac{3}{4}$ cup more water. Add to preceding and simmer 15 minutes.

Add:

2 c. canned tomatoes
2 c. peas

1 Tbsp. vinegar
 $1\frac{1}{2}$ c. shrimp

Heat oil thoroughly. Place in center of rice ring.

Eunice Ajax

SEAFOOD CASSEROLE

1 can shrimp soup
 $\frac{2}{3}$ c. milk
 $\frac{1}{2}$ c. mayonnaise

2 c. (dry) very narrow noodles
(uncooked)
 $\frac{1}{2}$ lb. crab or shrimp (or 1 can)

Mix together dry ingredients; place in greased dish. Grate favorite cheese over top; cover and bake in 350° oven for 30 minutes. Uncover, put 1 can fried onion rings on top. Bake, uncovered, for 10 minutes.

Eunice Ajax

SWEET AND SOUR CHICKEN WINGS

14-16 wings
1 tsp. garlic salt
½ c. cornstarch
½ c. chicken broth
¼ c. catsup

¾ c. sugar
½ c. vinegar
1 Tbsp. soy sauce
½ tsp. MSG
Egg

Cut off tips of wings. Dip parts in cornstarch, then in 1 beaten egg and garlic salt. Brown in oil. Mix remaining ingredients to make sauce. Bake 40 minutes at 350°.

(I generally use 2 packages of chicken wings and double all ingredients for suace. Serve with rice.)

Pat Arndt

PORK CHOP CASSEROLE

4 pork chops
¾ c. rice
1 tomato, sliced
1 bell pepper, sliced

1 onion, sliced (rings)
1 can beef bouillon
1 small can mushrooms (bits and pieces)

Place raw rice in bottom of casserole. Mix mushrooms in rice. Brown chops, then arrange on top of rice. Place slices of onion, green pepper and tomatoes on top of chops. Pour can of beef bouillon over this. Cover and bake at 375° for about 1 hour. Add water if needed. Serves 4.

June Hughes

CRABMEAT AND MUSHROOMS AU GRATIN

¼ c. butter
½ tsp. salt
1 green pepper, seeded, cut in thin strips
2 c. light cream
1 red pepper, seeded, cut in thin strips
2 Tbsp. melted butter

1 lb. mushrooms, sliced
3 Tbsp. flour
1 Tbsp. lemon juice
1 (17½ oz.) can crabmeat, drained, boned and flaked (juice reserved)
¼ c. grated Swiss or Parmesan cheese

Melt ¼ cup butter in large skillet over medium heat. Add green and red peppers. Cook 2 to 3 minutes. Add mushrooms. Sprinkle with lemon juice and salt. Cook 2 minutes, stirring or tossing occasionally. Add cream and reserved crabmeat liquid. Bring to boiling. Combine melted butter and flour; blend until smooth. Stir flour mixture into cream-vegetable mixture. Cook, stirring constantly, until sauce has thickened and is smooth. Add crabmeat. Simmer 1-2 minutes or until crabmeat is heated through. Correct seasoning to taste. Divide mixture among 6 shells or ramekins, or turn mixture into a 1 quart shallow baking dish. Sprinkle with grated cheese. Place under preheated broiler (put shells or ramekins on cookie sheet for easy handling). Broil until cheese is golden brown. Makes 6 servings.

Jeanie McCune

DOLLY CASE'S CHICKEN BREAST BOHEMIAN

12 chicken breasts, skinned and boned
½ c. butter
¾ c. sherry
15 tarragon leaves, chopped

2 small ctn. whipping cream
About 1 c. fresh mushrooms, sliced
(or use canned button mushrooms)

In large electric skillet, saute chicken in butter and sherry. Brown lightly for about 15 to 20 minutes. During last 5 minutes, add cream, mushrooms and tarragon leaves. Season to taste. (Simmer a little longer if you desire a thicker cream sauce.) Serve over rice pilaf.

Jeanie McCune

RICE PILAF

1 c. long grain rice
1 c. pearl barley
¼ c. butter
8 green onions, chopped

2 (10 oz.) cans consomme
2 (10 oz.) cans water
1 (10 oz.) can whole mushrooms with liquid

Brown rice and barley in butter (about ¼ pound or less) until golden, then add green onions, consomme, water and mushrooms with liquid. Cook either on top of stove in covered Dutch oven for 30 minutes or in a covered casserole in a 350° oven for 1 hour or until liquid is absorbed. Toss and serve. Serves 10 to 12 (believe it - it does).

Peggy McCune

LEFTOVERS - CHINESE STYLE

Thin strips cooked roast
Mushrooms (canned or fresh)
1½ c. diagonally sliced celery
1 c. green pepper, cut in 1 inch sq.
½ c. green onion, cut diagonally

1 can beef broth (or onion soup)
2 Tbsp. soy sauce
2 Tbsp. cornstarch
½ c. water

Brown meat; add veggies, soup and soy sauce. Cover and simmer 20 minutes, stirring occasionally. Blend cornstarch with water; stir into mixture. Cook, stirring until thickened. Serve over rice.

Joan Hampton

BARBECUED SPARERIBS

1 c. vinegar
2 Tbsp. granulated sugar
2 Tbsp. Worcestershire sauce
½ c. catsup
1 tsp. salt

1 tsp. dry mustard
1 tsp. paprika
⅛ tsp. pepper
1 minced peeled clove garlic
2 lb. spareribs

Prepare barbecue sauce: In a saucepan, combine first 9 ingredients. Cover; simmer 15 minutes. Meanwhile, place spareribs rounded side up, on rack in large baking pan. Bake in a very hot oven at 500°F. for 10 to 15 minutes. Reduce heat to moderate oven at 325°F. Bake, covered or uncovered, 1 to 1½ hours, or until spareribs are

very tender, brushing frequently on both sides with sauce. Before arranging spareribs on serving platter, cut into individual servings of 2 or 3 ribs each, using kitchen shears. Pour any sauce over them. Serve with mashed or boiled potatoes. Serves 4 or 5.

Eva Van Wieringen

WILD RICE AND OYSTERS

Steam $\frac{1}{2}$ cup wild rice. Measure out 1 cup of oysters, reserving the liquor. Combine 2 cups crumbs with $\frac{1}{2}$ cup melted butter. In a buttered baking dish, arrange in layers half of the buttered crumbs, half the rice and all the oysters. Dot the oysters with 2 tablespoons butter and top with the remaining rice.

To the oyster liquor, add enough canned chicken broth to make $1\frac{1}{2}$ cups. Add all the liquid to the baking dish and sprinkle with the remaining buttered crumbs over the top. Bake, covered with foil, at 350° for 30 minutes. Remove the foil and bake for 15 minutes more or until the crumbs are golden. Serves 4.

Pat Moody

SAUSAGE AU GRATIN

1 (12 oz.) pkg. smoked sausage
links

1 (8 oz.) jar process cheese spread
(1 c., Cheez Whiz)

1 c. dairy sour cream

1 Tbsp. instant minced onion

2 tsp. dry parsley flakes

$\frac{1}{2}$ tsp. salt

6 medium potatoes, cooked, pared
and sliced (6 c.)

Reserve 3 links, slice remaining and set aside. In small bowl, mix together cheese spread and sour cream until smooth. Add onion, parsley flake and salt. Fold into potatoes with links. Turn into $1\frac{1}{2}$ quart casserole. Bake at 350° for 40 minutes. Decorate top with remaining 3 links and cook 10 minutes more.

Barbara Whitley

SOY CHICKEN

4 pieces breast of chicken
So' Tamari (shoyu natural soy
sauce)

Wesson oil
Flour

Remove skin from chicken and the flesh from the bone. Be sure there are no pieces of bone, cut chicken into bite-size pieces. Marinate chicken in enough Tamari sauce to cover, for 15 minutes. Take chicken out of sauce, put in a bag that has some flour in it. Shake bag so flour will cling on chicken. (Do not add any seasonings to flour, they are already in your soy sauce.) Put enough Wesson oil in a skillet and fry chicken to a golden brown on both sides. Takes about 10 to 15 minutes. Take chicken out and drain on paper towels.

Marcella Murray

CHINESE STEAK

1½ lb. round steak (tenderized)
3 Tbsp. shortening (I use bacon
drippings)
1 clove garlic, minced
½ c. diced celery
2 (10½ oz.) cans chicken with rice
soup

2 Tbsp. cornstarch
½ c. water
1 Tbsp. So' Tamari (shoyu natural
soy sauce)

Brown meat on both sides in bacon drippings (then cut into ¾ x 4 inch strips, it is easier). Add garlic, celery soup, and Tamari sauce (don't use any salt, there is plenty in the sauce). Cover; simmer 1½ hours, stirring frequently. Blend cornstarch and water. Add to meat; blend well. Simmer 5 minutes. Serve over rice or chow mein noodles. Add more soy sauce, if desired.

You will find So' Tamari (shoyu natural soy sauce) in some health food stores.

Marcella Murray

MARINADE FOR TURKEY

7-Up or ginger ale or Sprite
1 pt. lemon flavored carbonated
drink
½ c. cooking oil

¾ c. soy sauce (So' Tamari shoyu
natural soy sauce can be found
in some health food stores)
Garlic, minced

You will need enough of these ingredients in these portions to fill the bottom of a pan and turn often so the turkey will get some of the marinade on all sides. Then bake the turkey, as you would according to the weight.

Marcella Murray

TURKEY DRESSING

6 unbeaten eggs
6 c. chopped onions
1 Tbsp. sage

8 c. uncooked popcorn
1 c. broth

Stuff the bird and put in oven at 350° for 2 hours. Remove from oven and get the hell out of the kitchen because that popcorn is going to blow the rear end off the bird!

Roger DeLorm

GOOD OLD OVEN STEW

1 or 2 lb. stew meat or chuck steak,
cut up
3 or 4 cut up carrots
1 chopped onion
1 or 2 stalks celery

2 or 3 potatoes, cut up
Turnip or rutabaga (optional)
4 or 5 c. water, tomato juice, etc.
Bouillon (optional)

Dredge meat in flour; brown in a little oil in Dutch oven. Add all other ingredients and bring to a slow boil on top of stove. I add a little dill seed or weed to the stew before putting it into a 350° oven with the lid on. Cook about 1½ hours, then turn oven down to 275° and cook about another ½ hour.

Jean Conyers

CHILE-POTATO CASSEROLE

Cube about 4 medium sized potatoes.

Mix with:

1 or 2 cans chile
½ can water

1 chopped onion
Chopped green pepper (optional)

You can use any leftovers such as roast beef, ham, hamburger or wieners in this casserole. Corn is good, too. Bake at 350° till potatoes are done, 1 hour or more.

Jean Conyers

CHEDDAR PUFFS

8 slices bread
3 Tbsp. butter
½ lb. Cheddar cheese, grated
4 eggs, beaten
2½ c. milk

2 tsp. prepared mustard
1 tsp. Worcestershire sauce
½ tsp. salt
⅛ tsp. paprika

Spread butter on bread. Cut bread slices into small chunks. Put ⅓ of bread in casserole dish; add ⅓ of cheese; continue layering. Pour egg, milk, mustard, Worcestershire sauce mixture over bread and cheese. Refrigerate overnight or at least 3 hours. Bake, uncovered, at 350° for 1 hour. Serves 6. Good for breakfast!

Joan Hampton

WHOLE WHEAT PIZZA CRUST

1½ tsp. active dry yeast
¾ c. warm water (105° to 110°)
1 tsp. sugar or honey
1 tsp. oil

¼ tsp. salt
1 c. whole wheat flour
1 c. white flour

In medium bowl, dissolve yeast with sugar and water. Let set 10 minutes. Stir in oil, salt and ½ of both flours. Beat in addition remaining amount of flour till you cannot stir any more. Additional flour may be needed. Turn out on floured surface. Knead 5-10 minutes until smooth and elastic. Place in a greased bowl. Let dough rise till doubled. Punch down. Place on greased pizza pan or baking dish, and spread thin to edges of pan. Top with favorite pizza topping. Makes one 14 inch crust.

Leslie Fischer

DUTCH BABIES

For 2-3 quart pan:

¼ c. butter
3 eggs

¾ c. milk
¾ c. flour

For 3-4 quart pan:

⅓ c. butter
4 eggs

1 c. milk
1 c. flour

For 4 to 4½ quart pan:

½ c. butter
5 eggs

1¼ c. milk
1¼ c. flour

For 4½ to 5 quart pan:

½ c. butter
6 eggs

1½ c. milk
1½ c. flour

Select proportions to fit size of your cast iron pan. Put all the butter in pan and set into a 450° oven. Mix batter quickly while butter melts. Put eggs in blender and mix at high speed for 1 minute. Slow blender and gradually pour in milk. Slowly add flour and blend for 30 seconds. Remove pan from oven and pour batter into hot butter; return to oven and bake till puffy and well browned, 20-25 minutes. Don't make batter too thick. Serve with powdered sugar and lemon, or jams, berries, etc.

Important: Take pan to the table immediately - it begins to fall. Most of the fun of this dish is how pretty it is.

Jeanie McCune

DUTCH BABIES

This makes a puffy crust which is great for using up meat leftovers, or veggies, or holding scrambled eggs, or melted cheese or mushrooms. Also for fruits with whipped topping.

Mix together:

3 or 4 eggs
½ c. milk

½ c. flour
Salt (sprinkle)

Bake at 375° for 20 minutes in round cake pan, then fill with whatever you like. (Looks impressive and uses those leftovers.)

Margaret Switzer

NIGHT BEFORE FRENCH TOAST CASSEROLE (Ideal for brunches)

1 (10 oz.) long thin French bread
without sesame seeds

8 large eggs
3 c. milk

2 Tbsp. sugar
¾ tsp. salt
1 Tbsp. vanilla extract

Grease 9x13 inch pan with butter. Slice bread in 1 inch slices. Crust also. Put single layer of bread in pan, cut side up. Mix all ingredients. Pour over bread. Refrigerate overnight. Remove and dot with 2 tablespoons butter. Bake at 350° for 40-50 minutes until puffy. Let set 5 minutes before serving. Makes 8 servings.

Serve with syrup, honey, yogurt, or sour cream. Fresh fruit may also be added as a side dish.

Lou Eeckhout

Notes

Breads, Rolls, Pastries



EQUIVALENT CHART

3 tsp.	1 tbsp.	1/4 lb. crumbled Bleu cheese	1 c.
2 tbsp.	1/8 c.	1 lemon	3 tbsp. juice
4 tbsp.	1/4 c.	1 orange	1/3 c. juice
8 tbsp.	1/2 c.	1 lb. unshelled walnuts	1 1/2 to 1 3/4 c. shelled
16 tbsp.	1 c.	2 c. fat	1 lb.
5 tbsp. + 1 tsp.	1/3 c.	1 lb. butter	2 c. or 4 sticks
12 tbsp.	3/4 c.	2 c. granulated sugar.	1 lb.
4 oz.	1/2 c.	3 1/2 - 4 c. unsifted powdered sugar	1 lb.
8 oz.	1 c.	2 1/4 c. packed brown sugar	1 lb.
16 oz.	1 lb.	4 c. sifted flour	1 lb.
1 oz.	2 tbsp. fat or liquid	4 1/2 c. cake flour.	1 lb.
2 c.	1 pt.	3 1/2 c. unsifted whole wheat flour.	1 lb.
2 pt.	1 qt.	4 oz. (1 to 1 1/4 c.) uncooked	
1 qt.	4 c.	macaroni.	2 1/4 c. cooked
5/8 c.	1/2 c. + 2 tbsp.	7 oz. spaghetti	4 c. cooked
7/8 c.	3/4 c. + 2 tbsp.	4 oz. (1 1/2 to 2 c.) uncooked	
1 jigger.	1 1/2 fl. oz. (3 tbsp.)	noodles	2 c. cooked
8 to 10 egg whites.	1 c.	28 saltine crackers	1 c. crumbs
12 to 14 egg yolks.	1 c.	4 slices bread	1 c. crumbs
1 c. unwhipped cream	2 c. whipped	14 square graham crackers.	1 c. crumbs
1 lb. shredded American cheese	4 c.	22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

- 1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus 1/2 tablespoon fat.
- 1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
- 1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour.
- 1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour.
- 1 teaspoon **baking powder** = 1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar.
- 1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
- 1 cup **sweet milk** = 1 cup sour milk or buttermilk plus 1/2 teaspoon baking soda.
- 3/4 cup **cracker crumbs** = 1 cup bread crumbs.
- 1 cup **cream, sour, heavy** = 1/3 cup butter and 2/3 cup milk in any sour milk recipe.
- 1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
- 1 cup **whole milk** = 1/2 cup evaporated milk and 1/2 cup water or 1 cup reconstituted nonfat dry milk and 1 tablespoon butter.
- 1 package **active dry yeast** = 1 cake compressed yeast.
- 1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion.
- 1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
- 1/8 teaspoon **garlic powder** = 1 small pressed clove of garlic.
- 1 lb. **whole dates** = 1 1/2 c. pitted and cut.
- 3 medium **bananas** = 1 c. mashed.
- 3 c. **dry corn flakes** = 1 c. crushed.
- 10 **miniature marshmallows** = 1 large marshmallow.

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size:	Average Contents
8-oz.	1 cup
picnic	1 1/4 cups
No. 300	1 3/4 cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12 to 13 cups

BREADS, ROLLS, PASTRIES

APPLE-RAISIN BREAD

Use 3 cups chopped apples (unpeeled).

3 c. flour
2½ c. sugar
1¼ c. oil

4 beaten eggs
1 Tbsp. vanilla

Mix and beat.

2 tsp. cinnamon
1½ tsp. salt
1½ tsp. soda
1 tsp. cloves

½ tsp. baking powder
⅔ c. raisins
½ c. chopped nuts

Add, putting apples in last. Bake at 325° for 1 hour in 2 regular sized loaf pans, greased.

Jean Conyers

ZUCCHINI BREAD

2 c. sugar
3 eggs
1 c. oil
2 c. grated (or ground) zucchini
3 tsp. vanilla
3 c. flour

1 tsp. soda
1 tsp. baking powder
3 tsp. cinnamon
1 (scant) tsp. salt
1 c. nuts

Beat eggs till light and foamy. Add sugar, zucchini, oil and vanilla. Mix lightly but well. Add flour mixture and nuts. Bake in loaf pans for 1 hour at 325°. Makes 2 loaves.

Walt Black, Tahoma Fuchsia Society

RHUBARB NUT BREAD

1½ c. sugar
⅔ c. oil
1 tsp. salt
1 tsp. soda
1 tsp. vanilla
2½ c. flour

1 c. sour milk
1 egg
1½ c. diced rhubarb
¼ c. sugar
⅔ tsp. cinnamon

In a bowl, combine 1½ cups sugar, oil, salt, soda, vanilla, flour, milk, egg, and rhubarb, stirring well to blend. Divide mixture evenly between 2 loaf pans. Combine sugar and cinnamon, mixing well; sprinkle mixture over water in pans. Bake at 325° for about 1 hour or until mixture tests done. Do not overbake.

Pat Moody

APPLESAUCE BREAD

2 c. flour
3 tsp. baking powder

1 tsp. salt
¼ tsp. cloves

Sift and set aside.

¼ c. brown sugar
1 egg
1 c. applesauce (either sweetened or not)

¼ c. melted shortening
1 egg

Cream sugar and melted shortening; add egg (slightly beaten) and applesauce. Add dry ingredients plus ½ cup chopped nuts. Raisins may also be added. Pour into 1 large or 2 small greased loaf pans. Bake at 350°. Loaf is done when an inserted toothpick comes out clean. Makes 1 large or 2 small loaves.

Phyllis Wright

MONKEY BREAD

2 loaves frozen bread dough
Onion powder
Garlic powder

¼ lb. butter or margarine
Parmesan cheese

Thaw bread, place in greased loaf pan for 1 hour. Grease angel food or Bundt pan. Tear pieces of dough about size of a walnut and made into balls. Cover bottom of cake pan. Sprinkle dough to taste with onion and garlic powders. Melt butter and drizzle over first layer. Shake generously with Parmesan cheese. Repeat process until all dough has been used. Let rise 1 hour. Bake 30 minutes at 350° or till done.

Myrt Pegram

ZUCCHINI OR CARROT BREAD

½ c. dry milk
½ c. sugar (or honey)
½ c. brown sugar
½ c. water
3 Tbsp. oil
1 slightly beaten egg
½ tsp. vanilla
1½ c. flour
¼ c. wheat germ

2 tsp. baking soda
¼ tsp. baking powder
¼ tsp. salt
1 tsp. cinnamon
1 c. shredded zucchini or 1 c. shredded carrots
½ c. chopped nuts
1 Tbsp. sesame seeds

Stir together first 7 ingredients, medium bowl. Combine next 6 ingredients. Mix with sugar mixture; mix in zucchini and nuts. Pour into 8¼ x 4½ x 2½ inch loaf dish. Sprinkle with sesame. Bake at 325° for 50-60 minutes. Remove from cool pan. Serves 1 loaf.

The Tylers

ENGLISH MUFFIN BREAD

1 c. milk
2 Tbsp. sugar
1 tsp. salt
3 Tbsp. margarine

1 c. warm water (105°F. to 115°F.)
1 pkg. Fleischmann's dry yeast
5½ c. unsifted flour (about)
Corn meal

Scald milk; stir in sugar, salt and margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle in yeast; stir until dissolved. Stir in lukewarm milk mixture. Add 3 cups flour; beat until smooth. Add enough flour to make a soft dough.

Turn onto floured board; knead for about 2 minutes or until dough is manageable and can be formed into a ball. Place in greased bowl; grease top. Cover and let rise until doubled, about 1 hour.

Punch down; divide in half and shape into loaves. Roll each loaf in corn meal and place in 2 greased $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ pans. Cover and let rise until doubled, about 1 hour. Bake at 400°F . for 25 minutes or until done. Remove from pans and cool on wire racks.

Velma Huff

ZUCCHINI BREAD

1 c. sugar	$\frac{1}{2}$ tsp. soda
2 eggs	$\frac{1}{2}$ tsp. salt
$\frac{1}{2}$ c. oil	$\frac{1}{8}$ tsp. mace
$1\frac{1}{2}$ tsp. orange peel, grated	$\frac{1}{8}$ tsp. ginger
$1\frac{1}{2}$ c. flour	1 c. grated, peeled zucchini
$\frac{1}{2}$ c. chopped nuts	

Combine ingredients. Beat sugar, oil and eggs together. Add dry ingredients and grated zucchini and orange peel. Beat well; stir in nuts. Bake in greased and floured 5x9 inch loaf pan at 375° for 55 minutes or until done.

Charlotte Moser

PINEAPPLE-ZUCCHINI BREAD

3 well beaten eggs	2 c. sugar
1 c. salad oil	2 tsp. vanilla

Beat until thick and foamy; with spoon, stir in 2 cups shredded zucchini and one $8\frac{1}{4}$ ounce can crushed (well drained) pineapple.

Combine:

3 c. all-purpose flour (unsifted)	1 tsp. salt
2 tsp. soda	$1\frac{1}{2}$ tsp. cinnamon
$\frac{1}{2}$ tsp. baking powder	$\frac{3}{4}$ tsp. nutmeg

Add 1 cup chopped nuts and 1 cup chopped dates (or a cup of raisins). Stir gently until blended. Divide into 2 greased and floured 5x9 inch pans (or 4 small loaf pans). Bake at 350° for 1 hour until pick comes clean in middle. Cool 10 minutes and then turn out of pan.

Myrtle Raynor

PANETTONE - ITALIAN SWEET BREAD

Combine and let stand for 3 to 5 minutes:

1 c. water (110°)	2 pkg. dry yeast
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Sift and stir in 1 cup flour. Cover this sponge and let rise in warm place until double. Beat till soft $\frac{1}{2}$ cup butter. Add gradually and blend till light and creamy, $\frac{1}{2}$ cup sugar. Beat in one at a time, 3 eggs and 3 egg yolks.

Add:

1 tsp. salt
2 tsp. lemon peel

1 tsp. vanilla

Beat in the sponge. Sift and beat in gradually $3\frac{1}{2}$ cups flour. Beat the dough for 5 minutes more. Cover bowl with cloth and let rise (2 hours), till nearly double. Punch down.

Add:

$\frac{1}{2}$ c. chopped fruit
 $\frac{1}{2}$ c. raisins

$\frac{1}{2}$ c. chopped nuts

Divide dough and place in greased pans and let rise $\frac{1}{2}$ hour.

Combine and sprinkle on dough:

$\frac{1}{2}$ c. shredded almonds

$\frac{1}{4}$ c. sugar

Bake at 350° for $\frac{1}{2}$ hour. Yields 2 loaves (round).

Vivian deGraaf

CRANBERRY MUFFINS

$1\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ c. butter
2 eggs
 $\frac{1}{2}$ c. milk

2 c. flour
2 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
2 c. fresh cranberries

In a large mixing bowl, cream sugar and butter. Add eggs one at a time. Sift together flour, baking powder and salt. Add alternately with milk to the sugar mixture. Stir in cranberries. Spoon batter into 12 paper lined muffin cups. Fill $\frac{3}{4}$ full. Bake at 350° for 25-30 minutes.

Leslie Fischer

BRAN MUFFINS

1 egg
 $\frac{1}{2}$ c. buttermilk
 $\frac{1}{4}$ c. oil
1 c. flour
 $\frac{1}{2}$ c. sugar

$\frac{3}{4}$ c. bran flakes
 $\frac{1}{4}$ tsp. baking soda
2 tsp. baking powder
3 tsp. grated orange rind

Cream egg, oil and buttermilk till blended. Add remaining ingredients. Fill baking tins $\frac{2}{3}$ full, well greased. Bake at 400° for 20-25 minutes.

Leslie Fischer

PINEAPPLE CARROT MUFFINS

2 c. white sugar
 $1\frac{1}{2}$ c. oil
4 eggs, beaten
3 c. flour
2 tsp. baking powder
2 tsp. baking soda

2 tsp. cinnamon
1 tsp. salt
2 tsp. vanilla
2 c. finely grated carrots
2 c. crushed pineapple and juice

Combine sugar, oil and beaten eggs. Mix dry ingredients and add to sugar, etc. Beat. Then add vanilla, carrots, pineapple and juice. Beat well. Fill muffin tins $\frac{2}{3}$ full. Bake 15 to 20 minutes at 350°.

Dorothy Clark

PUMPKIN MUFFINS

1 egg	2 tsp. baking powder
$\frac{1}{2}$ c. milk	$\frac{1}{4}$ tsp. salt
$\frac{1}{2}$ c. pumpkin	$\frac{1}{2}$ tsp. cinnamon
$\frac{1}{4}$ c. melted shortening	$\frac{1}{2}$ tsp. nutmeg
$1\frac{1}{2}$ c. sifted flour	$\frac{1}{2}$ c. seedless raisins
$\frac{1}{2}$ c. sugar	

Grease muffin cups. Beat egg slightly; stir in milk, pumpkin and shortening. Sift dry ingredients together and stir all together until flour is moistened. Batter should be lumpy. Fold in raisins. Fill muffin cups $\frac{2}{3}$ full. Sprinkle sugar over each muffin. Bake 20 minutes at 400°F. Makes 12 muffins.

Jo Wallis

THREE WHEAT BREAD

3 c. warm water	1 c. bulgur or cracked wheat
$\frac{1}{2}$ c. honey	$\frac{1}{2}$ c. bran (optional)
2 Tbsp. molasses	$\frac{1}{4}$ c. wheat germ (optional)
3 Tbsp. active dry yeast	3 c. white flour
1 Tbsp. salt	5 c. whole wheat flour
$\frac{1}{4}$ c. oil	

Mix warm water, honey, molasses and yeast. Let stand in warm place 5 minutes. Stir in salt, oil, bulgur or cracked wheat, bran and wheat germ. Beat in 2 cups white flour. Beat in whole wheat flour 1 cup at a time, beating well after each addition. Turn dough onto heavily floured board. Gradually add enough remaining flour to make dough that is not sticky. Knead until smooth and satiny, about 10 minutes. Place in oiled bowl; turn to oil top of dough. Cover; let rise in warm place until double in bulk, about $1\frac{1}{2}$ hours. Punch down; fold and turn so smooth side is up. Cover and let rise again, about 45 minutes. Divide dough in half. (One portion can be frozen if desired.) Shape dough into 2 loaves. Cover; let rise until doubled, about 45 minutes. Bake at 350° for 50 minutes.

Walt Black

HERB BREAD

1 c. butter, softened	$\frac{1}{4}$ tsp. dill weed
1 tsp. parsley flakes	1 clove garlic, minced or 1 tsp.
$\frac{1}{4}$ tsp. oregano, crumbled	garlic salt

Combine all ingredients and spread on sliced long French bread. Sprinkle Parmesan cheese on top. Wrap in foil. Heat 20 minutes at 375°. Serve.

Marge Algyer

ITALIAN-STYLE GARLIC BUTTER

½ c. soft butter or margarine
¼ c. mayonnaise
2 Tbsp. grated Parmesan cheese

1 tsp. dried basil, crushed
½ tsp. dried oregano, crushed
1 clove garlic, minced

Beat together all ingredients with an electric mixer. To serve, spread evenly on slices of French bread and place on a baking sheet (ungreased). Broil 4 inches from heat 2 to 3 minutes or until golden. Makes $\frac{3}{4}$ cup. Store in a covered container in the refrigerator up to 1 month. All ready when you want to serve with a spaghetti dinner, create an easy snack or other meal accompaniment.

Velma Huff

RAISED DINNER ROLLS

1 c. milk
½ c. shortening
¼ c. sugar
1 tsp. salt

1 pkg. yeast
½ c. warm water
3 eggs, beaten lightly
4 c. flour

The evening before: Scald milk; add shortening, sugar (save a little) and salt. Mix and cool to lukewarm. Soften yeast in $\frac{1}{2}$ cup warm water and add the saved sugar. Add milk mixture and eggs to yeast mixture. Add flour and mix well. Store in refrigerator overnight.

Three hours before serving: Remove from refrigerator; knead and shape into rolls (usually cloverleaf type with 3 balls in each muffin holder or muffin pan). Brush with salad oil. Cover and let rise. Bake at 375° for about 8 minutes. Makes $1\frac{1}{2}$ dozen.

This is something that we all look forward to at special dinners at our parents' table.

Jeanie McCune

EASY REFRIGERATOR ROLLS

2 c. warm water (not hot, 110° to 115°)
2 pkg. active dry yeast
½ c. sugar (I use $\frac{3}{4}$ c.)

2 tsp. salt
¼ c. soft shortening
1 egg
6½ to 7 c. sifted flour

Measure into mixing bowl the water; add yeast, stirring to dissolve. Stir in sugar, salt, shortening and egg. Mix in flour, by hand, until dough is easy to handle. Shape into balls. Place into greased bowl, turning once so greased side is up. Cover with damp cloth. Place in refrigerator about 2 hours. Before baking, shape into rolls and cover and let rise until double ($1\frac{1}{2}$ to 2 hours). Bake in 400° oven for 12-15 minutes.

Ruth Frakes

GOLDEN CUPS

2 c. sifted all-purpose flour
¼ tsp. salt
1 c. butter or margarine

1 (8 oz.) pkg. cream cheese,
softened

Blend butter with cream cheese until there are no streaks. Add salt and flour. Mix well; shape into ball. Refrigerate 2 hours or overnight.

Filling:

2 eggs
1 1/2 c. light brown sugar, packed
2 Tbsp. melted butter

1 1/2 c. coarsely chopped walnuts
1/4 tsp. vanilla
Dash of salt

Beat eggs well; add brown sugar, butter, salt, nuts and vanilla. Heat oven to 375°. Divide dough into 4 equal parts, form each 1/4 into 12 balls and press into 1 3/4 inch muffin pan, forming a slightly raised rolled edge at top. Fill each cup about 1/2 full with brown sugar mixture, about 1 heaping teaspoon. Bake 20 minutes; let cool in pan 2 minutes, then place on rack.

Kay Abe

MOTHER'S PIE CRUST

6 c. flour (unsifted)
1 lb. lard, cut in 1 inch pieces
1 egg, beaten, plus water to fill c.

2 Tbsp. vinegar
1 tsp. salt

You will also use perhaps 1/2 cup cold water.

Put flour in large mixing bowl; strew lard over the flour and cut into flour until it resembles corn meal. Add salt and mix well. Now pour egg and water over flour; add vinegar and blend until dough is smooth and not sticky, adding more water as needed. Makes 15.

I roll out 1 crust at a time and fit into a pie pan; lay wax paper over top; add more crusts and more wax paper. When I have 7 in a row I slip them into a plastic bag, secure with ties and freeze.

To bake: Thaw, flute edges and prick bottom with fork for 1 crust pies. Or, put 2 together for 2 crust pies. Bake at 450° for 10 minutes, then cut temperature to 350° (for 2 crust ones).

I use Jell-O pudding and pie filling for both lemon and coconut cream pies. However, I add 1 teaspoon butter flavoring to each and a bit of salt to the lemon. For coconut cream, I soak the coconut overnight in 1 cup milk (using vanilla filling), then add 1 cup of milk next morning. I also use 3 egg yolks in both pies. Do not overcook your fillings!

For meringue, add 1/2 teaspoon baking powder for more volume, and add 4 tablespoons sugar into stiffly beaten egg whites, adding 1 tablespoon at a time. If you put the meringue on the hot filling and seal the edges, the meringue will not weep.

Pauline McFarland

FOUR PIE CRUSTS

3 c. flour
1 1/3 c. shortening
1 1/2 tsp. salt

1 egg
2 tsp. vinegar
5 Tbsp. cold water

Follow preceding recipe for pie crust.

I always mix with my hands - seems to blend better. You can reroll leftover dough.

Pauline McFarland

PIE CRUST

Mix together:

2 c. sifted Gold Medal flour

1 tsp. salt

Cut in $\frac{2}{3}$ cup shortening (I use butter-flavored Crisco). Sprinkle with 6 tablespoons ice water, 1 tablespoon at a time. Use a pastry blender. Gather dough together; press into 2 separate balls and press down. Put into refrigerator, covered, for at least 1 hour, to chill. Proceed as directed for any two-crust pies or 2 pie shells. Temperature: See each recipe. Time: See each recipe. Makes pastry for two-crust pie (9 inch).

Marcella Murray

GRAPE PIE (Green grapes, seedless)

Make pastry for two-crust pie of desired size. Line pie pan.

For 9 inch pie:

5 $\frac{1}{3}$ c. green grapes

1 $\frac{1}{3}$ c. sugar

4 Tbsp. flour

1 $\frac{1}{3}$ tsp. lemon juice

Dash of salt

1 $\frac{1}{3}$ Tbsp. butter

Mix together (and mix lightly through grapes) the first 3 ingredients. Sprinkle with lemon juice and salt. Pour grapes into pastry-lined pan. Dot with butter. Cover with top crust. Bake until crust is nicely browned and juice begins to bubble through slits in crust. Serve cool or slightly warm, not hot. Temperature: 400° (hot oven). Time: Bake 35 to 45 minutes.

Marcella Murray

PUMPKIN PIE

2 eggs

1 $\frac{1}{2}$ c. milk

1 $\frac{1}{2}$ c. pumpkin (or one 14 oz. can)

2 Tbsp. melted butter

1 c. packed brown sugar

2 Tbsp. flour (all-purpose)

1 tsp. cinnamon

1 tsp. ginger (optional)

$\frac{1}{2}$ tsp. salt

$\frac{1}{4}$ tsp. ground cloves

$\frac{1}{4}$ tsp. freshly grated nutmeg

1 unbaked deep pie shell, chilled

Mix together sugar, flour, spices and salt. Blend into pumpkin mixture with eggs, milk and butter. Pour into shell. Bake at 450° for 15 minutes. Reduce heat to 375° and bake for 45 minutes longer or until knife inserted into middle comes out clean. Let cool. Makes 6-8 servings.

Peggy McCune

WALNUT PIE

3 eggs

1 c. dark corn syrup

1 tsp. vanilla

1 $\frac{1}{4}$ c. chopped walnuts

$\frac{1}{2}$ c. sugar

$\frac{1}{4}$ tsp. salt

$\frac{1}{4}$ c. melted butter (or margarine)

1 (9 inch) unbaked pie shell

1. Beat eggs slightly. Add sugar, corn syrup, salt and vanilla. Stir well to mix.
2. Stir in melted butter until well mixed; add chopped nuts. Pour into unbaked pie shell.
3. Bake in a preheated 350° oven for 50 minutes or until a knife inserted near the center comes out clean.

Eva Van Wieringen

DIET PUMPKIN PIE

1 (14 oz.) can pumpkin
2 pkg. Sweet 'N Low
½ tsp. salt
1½ c. Alba skim milk

1 tsp. ginger
½ tsp. nutmeg
½ tsp. cinnamon
1 egg, well beaten

Mix all ingredients together well. Bake in 375° oven for 1 hour or until inserted knife comes out clean.

(Entire recipe contains equivalent of 2 ounces protein, 1½ milk allowance, and 3½ limited vegetable allowances.)

Eva Van Wieringen

COCOANUT CUSTARD PIE

3 egg yolks plus 2 egg yolks or 4
eggs, slightly beaten
½ c. sugar
½ tsp. salt

2½ c. milk
1 tsp. vanilla
Nutmeg

Mix well with egg beater. Add 1 cup cocoanut. Bake in 425° oven for 25-35 minutes or until knife inserted comes out clean.

Charlotte Moser

BANANA CREAM PIE

¾ c. sugar (or less)
½ tsp. salt
2 eggs, well beaten

⅓ c. flour
2 Tbsp. butter
1 tsp. vanilla

Add to 2 cups scalded milk. Cook in double boiler until it coats a spoon. Pour into prebaked pie shell. Serve with whipped cream.

Charlotte Moser

MUD PIE

1 large pkg. Oreos
½ gal. vanilla ice cream
1 c. hot fudge sauce

1 medium container Cool Whip
¼ c. butter

1. Crush cookies, save some for top. Mix rest with melted butter. Pat into 13x9 inch pan. Freeze 20 minutes.
2. Spread softened ice cream on top. Freeze 30-45 minutes.

3. Melt fudge sauce, pour over ice cream. Freeze 20 minutes.
4. Spread Cool Whip on top; sprinkle with saved cookie crumbs and freeze till serving.

Pat Moody

IMPOSSIBLE PIE

2 c. milk	4 eggs
$\frac{3}{4}$ c. sugar	1 $\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ c. Bisquick	1 c. flaked or shredded coconut
$\frac{1}{4}$ c. margarine	

Lightly grease 9-10 inch pie plate. Place all ingredients in a blender. Blend on high 1 minute. Pour in pie plate. Bake at 350° for 50-55 minutes.

Cindy Haugen

EASY CHERRY DREAM PIE

1 (9 inch) graham cracker crust	$\frac{1}{3}$ c. lemon juice
1 (8 oz.) pkg. cream cheese	1 tsp. vanilla
1 (14 oz.) can condensed milk	

In medium bowl, beat cream cheese until light and fluffy. Add milk and blend well. Stir in lemon juice and vanilla. Pour into crust and chill several hours. Top with canned cherry pie filling. Chill and serve.

Blueberry topping is very good, also.

Cindy Haugen

CHOCOLATE-CHEESE PIE

Graham cracker crust (for 8 inch pie pan)	6 Tbsp. soft margarine
1 $\frac{1}{2}$ c. graham cracker crumbs	2 Tbsp. sugar

Mix together and press into pan. Chill.

Filling:

1 (8 oz.) cream cheese, softened	2 eggs
$\frac{1}{2}$ c. sugar	3 oz. melted chocolate (can use 3 ounces chocolate chips)
1 tsp. vanilla (or rum or almond flavor)	

Add ingredients in order, beating well. Pour into pie shell. Bake at 350° for 15 minutes, then turn oven off and leave pie in for another 10 minutes. Serve with whipped cream or Cool Whip. Refrigerate any remaining.

Jean Conyers

KNUDSEN CREAM CHEESE PIE

Filling:

4 (3 oz.) pkg. cream cheese	2 tsp. vanilla
2 eggs, beaten	$\frac{1}{2}$ tsp. lemon juice
$\frac{3}{4}$ c. sugar	

Soften cream cheese. Whip and combine with eggs, sugar, vanilla and lemon juice. Beat until light and frothy. Pour into graham cracker crust. Bake in a 350° oven for 17 minutes. Remove from oven and cool 5 minutes. Pour topping over the pie (topping of sour cream, sugar, vanilla is beaten).

Topping:

1 c. sour cream (½ lb.)
3½ Tbsp. sugar

1 tsp. vanilla
A little lemon

Return pie to oven for only 10 minutes.

Graham Cracker Crust:

¼ (1 cube) butter, melted

8-10 graham crackers

Use an 8x8 inch square pan. Cool, then place in refrigerator for 5 hours before serving. Serve small portions (very rich). The best you have tasted!!

Thelma R. Smith

APPLE PIE IN CHEDDAR CRUST

Crust:

2 c. sifted flour
1 c. Cheddar cheese, shredded
½ tsp. salt
¾ c. shortening

6 Tbsp. cold water
1 egg yolk, beaten
1 Tbsp. water

Filling:

9 c. apples, sliced
⅓ c. brown sugar
⅓ c. granulated sugar
2 Tbsp. flour

1 tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. salt
2 Tbsp. butter

Combine and bake as for regular apple pie. Serves 6.

Elsie Lowe

RAISIN PIE

1½ to 2 c. raisins
Grated rind of 1 lemon
¼ c. flour

½ tsp. salt
1 to 2 c. water
¼ c. sugar

Mix flour, sugar and salt. Add raisins and lemon rind. Boil until thick and raisins are soft (about 4-5 minutes). Stir constantly. When cool, pour filling into crust. Top with another crust and bake at 400° until crust is done.

Charlotte Moser

STRAWBERRY-BANANA PIE

1 large box strawberries
2 Tbsp. Minute tapioca

3 large bananas
1 baked pie shell

Add tapioca to halved strawberries and cook in double boiler until pudding consistency. Fill baked pie shell with sliced bananas and pour cooled strawberry mixture over it. Chill and serve with whipped cream.

Charlotte Moser

BUTTERMILK PIE (Delicious)

**1 c. buttermilk
2 beaten eggs**

**Dash of vanilla
2 (rounded) Tbsp. butter, melted**

Beat the preceding together, then beat in $1\frac{2}{3}$ cups sugar and 2 tablespoons flour which have been blended together. Bake 15 minutes in 375° to 400° oven, then lower the heat to 350° ; bake 40 minutes or till knife will come out clean.

Julia W. Latterell

IMPOSSIBLE COCONUT PIE

**2 c. milk
 $\frac{1}{2}$ c. biscuit mix
 $\frac{1}{4}$ c. butter
 $1\frac{1}{2}$ c. coconut**

**$\frac{3}{4}$ c. sugar
4 eggs
 $1\frac{1}{2}$ tsp. vanilla**

Combine in blender; beat on low for 3 minutes. Pour into greased pie tin. Let stand 5 minutes. Sprinkle with coconut. Bake at 350° for 40 minutes. Use large pie tin.

Roger DeLorm

PECAN PIE

**Pastry for 9 inch pie
4 eggs
 $\frac{3}{4}$ c. sugar
 $\frac{1}{2}$ tsp. salt**

**$1\frac{1}{2}$ c. light corn syrup
1 Tbsp. butter, melted
1 tsp. vanilla
1 c. pecan halves**

Preheat oven to 400° . Prepare pie shell. Beat eggs lightly and add sugar, salt, corn syrup, cooled butter and vanilla; stir until well mixed. Spread pecan halves on bottom crust and cover with the filling. Place in oven and immediately reduce heat to 350° . Bake 40 to 50 minutes or until mixture is firm in center. Cool before serving.

Jeanie McCune

PAVLOVA

**4 egg whites (room temperature)
1 c. superfine sugar
4 tsp. cornstarch**

**1 tsp. vinegar
1 tsp. vanilla or almond extract**

Beat egg whites till *verystiff*. Add $\frac{1}{2}$ cup of sugar, 1 tablespoon at a time, beating until thoroughly dissolved. (Test between fingers; if grainy, beat some more.)

Now gently fold in rest of sugar and other ingredients. Lightly butter a 12 inch pizza pan, then run cold water over greased surface. Spread egg mixture to about a 9 inch circle (it spreads more). Bake at 250° for $1\frac{1}{4}$ hours. *Don't peek! Cool.*

Filling:

1 large container Cool Whip or La
Creme

1 can tropical fruit, drained and
diced

Fold together and spread over crust. Now starting at bottom, cover pan completely with sliced kiwi fruit. Serves 10-12 in pie shaped wedges.

Alternate choices: Use frozen, sliced strawberries (drained) - with fresh halved berries. Or, use drained crushed pineapple - sliced pineapple as garnish. Or, use cut up grapes - fresh plums as garnish.

Donna Cramond, Pauline McFarland

Notes

Cakes, Cookies, Desserts



HANDY CHART OF KITCHEN MATH

(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:

9-inch pie plate

8x1 1/4-inch layer cake pan - C

7 3/8x3 5/8x2 1/4-inch loaf pan - A

6-cup baking dish:

8 or 9x1 1/2-inch layer cake pan - C

10-inch pie plate

8 1/2x3 5/8x2 5/8-inch loaf pan - A

8-cup baking dish:

8x8x2-inch square pan - D

11x7x1 1/2-inch baking pan

9x5x3-inch loaf pan - A

10-cup baking dish:

9x9x2-inch square pan - D

11 3/4x7 1/2x1 3/4-inch baking pan

15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13 1/2x8 1/2x2-inch glass baking pan 12 cups

13x9x2-inch metal baking pan 15 cups

14x10 1/2x2 1/2-inch roasting pan 19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:

7 1/2x3-inch "Bundt" tube pan - K 6 cups

9x3 1/2-inch fancy tube or "Bundt" pan - J or K 9 cups

9x3 1/2-inch angel cake pan - I 12 cups

10x3 3/4-inch "Bundt" or "Crownburst" pan - K 12 cups

9x3 1/2-inch fancy tube mold - J 12 cups

10x4-inch fancy tube mold (Kugelhupf) - J 16 cups

10x4-inch angel cake pan - I 18 cups

Melon Mold:

7x5 1/2x4-inch mold - H 6 cups

Spring-Form Pans:

8x3-inch pan - B 12 cups

9x3-inch pan - B 16 cups

Ring Molds:

8 1/2x2 1/4-inch mold - E 4 1/2 cups

9 1/4x2 3/4-inch mold - E 8 cups

Charlotte Mold:

6x4 1/4-inch mold - G 7 1/2 cups

Brioche Pan:

9 1/2x3 1/4-inch pan - F 8 cups

CAKES, COOKIES, DESSERTS

CHOCOLATE CHERRY CAKE

1 pkg. chocolate cake mix
1 can cherry pie filling

1 tsp. almond extract
2 eggs, beaten

Beat eggs and add mix, extract and pie filling. Put cake in pan, 9x11 inches or 9x13 inches. Bake at 350° for 35 minutes. I put a tablespoon of cooking oil in but disregard the instructions on the cake mix package.

Ruth Frakes

PUMPKIN PIE CAKE

4 eggs
1 large can pumpkin
1 ½ c. sugar
1 tsp. salt

2 tsp. cinnamon
1 tsp. ginger
½ tsp. cloves
1 large can evaporated milk

Mix together in the order given. Pour into a greased 9x13 inch pan.

1 box yellow cake mix
1 c. chopped nuts

1 c. melted margarine

Sprinkle with 1 box yellow cake mix and 1 cup chopped nuts. Drizzle 1 cup melted margarine over all. Bake at 325° for about 1½ hours. Serve with whipped cream, or whipped topping. Serves 12 or more.

Anna Christensen, Margaret Switzer

PUMPKIN BARS FINGER CAKE

1 (16 oz.) can pumpkin
4 eggs
1 ⅔ c. sugar
1 c. oil
2 c. flour

2 tsp. baking powder
2 tsp. cinnamon
1 tsp. salt
1 tsp. soda

Mix all ingredients well. Pour into 9x13 inch or 11x14 inch flat pan or jelly roll pan. I spray with Pam. Bake at 350° for 25, 30 or 35 minutes. Cool thoroughly before frosting.

Frosting:

3 oz. cream cheese
½ c. margarine

½ tsp. vanilla
2 c. powdered sugar

Mix together. (I sprinkle with finely chopped nuts.)

Gloria Cole

LEMON-LIME REFRIGERATOR SHEET CAKE

1 pkg. lime Jello (4 servings)
1 pkg. Duncan Hines Deluxe II
lemon supreme cake mix

Topping:

- | | |
|---|-----------------|
| 1 env. whipped topping (Dreem Whip, 2 to 2½ c. yield) | 1½ c. cold milk |
| 1 pkg. lemon instant pudding mix (4 serving size) | |

Dissolve gelatin in ¾ cup boiling water. Add ½ cup cold water. Set aside at room temperature. Mix and bake cake as directed in a 13x9x2 inch pan. Cool cake 20-25 minutes. Poke deep holes in top of warm cake (still in pan). (Chop stick is good to make holes.) Space holes 1 to 1½ inches apart. With cup or turkey baster, slowly pour gelatin mixture into holes. Refrigerate cake while preparing topping.

In chilled bowl, blend and whip topping mix, instant pudding and cold milk until stiff, 3-8 minutes. Immediately frost cake. Cake must be stored in refrigerator. Serve chilled. Frosted cake may be frozen for storage.

Linda Mazzuca

MAYONNAISE CAKE

- | | |
|----------------------|-----------------|
| 2 c. sifted flour | 2 tsp. soda |
| 1 c. sugar | 1 c. water |
| ¼ c. Hershey's cocoa | ¾ c. mayonnaise |

Sift dry ingredients all together; add water and mayonnaise. Bake at 350° for 25 minutes.

Bill Smith

POPPY SEED CAKE

- | | |
|---|--------------------|
| 1 (18 oz.) yellow cake mix | 1 c. sour cream |
| 1 (3¾ oz.) pkg. instant vanilla pudding mix | ½ c. melted butter |
| 4 eggs | ½ c. cream sherry |
| | ⅓ c. poppy seeds |

Preheat oven to 350°. Butter Bundt pan and flour lightly. Combine all ingredients in large bowl and beat 5 minutes. Pour batter into pan. Bake until tester inserted into center comes out clean, about 1 hour. Cool completely in pan. Invert onto platter and serve. Serves 8 to 12.

Maisie Copan

DARK ORANGE CAKE

- | | |
|----------------------|--|
| 1 c. sugar | ½ tsp. salt |
| ½ c. softened butter | 1 c. buttermilk |
| 2 eggs | 2 c. flour |
| 1 tsp. vanilla | 1 c. walnuts |
| 1 tsp. baking soda | 1 whole large orange, cut in chunks (peel and all) |
| 1 tsp. baking powder | |

Sour Cream Frosting:

- | | |
|-------------------------|--|
| 2 c. powdered sugar | 2 Tbsp. reserved ground orange mixture |
| 2 or 3 Tbsp. sour cream | 1 tsp. vanilla |
| 2 Tbsp. butter | |

Preheat oven to 350°. Butter 9x13 inch pan. Cream sugar, butter, and eggs; add vanilla. Stir dry ingredients together. Add alternately with the buttermilk. Finely grind raisins, nuts and entire orange (peel and all). Reserve 2 tablespoons ground mixture for frosting. Add remainder to cake batter. Bake 40-50 minutes. Toothpick test. Cool.

For frosting, mix powdered sugar, butter, vanilla and enough sour cream to spreading consistency. Stir in reserved ground orange mixture. Spread on cooled cake.

Margaret Switzer

POOR MAN'S CAKE

1 c. raisins

2 c. water

Boil, covered, 10 minutes; remove from stove. Add ½ cup oil, then let all cool.

Add:

1 c. sugar

½ tsp. allspice

1 tsp. soda

1½ c. flour

1 tsp. cinnamon

1 beaten egg

½ tsp. nutmeg

Combine all ingredients except egg. Beat well, then add egg. Bake at 350° for 40-45 minutes in 8x8 inch pan.

Eunice Ajax

MIX-IN-A-PAN CAKE

½ c. butter

1 tsp. cinnamon

1¼ c. flour

1 tsp. soda

1 c. sugar

1 egg

1 c. chopped nuts

1 (8 oz.) can crushed pineapple
(undrained)

1 (4¾ oz.) jar strained sweet
potatoes (baby food)

Melt butter in 9 inch pan; add rest of ingredients and mix well. Bake at 325° for 45-50 minutes.

Eunice Ajax

OATMEAL CAKE

1¼ c. water, boiled

1 c. oatmeal

Add oatmeal to boiling water and remove from burner.

Cream:

½ c. shortening

1 c. brown sugar

1 c. sugar

Add 2 eggs; beat.

Sift together:

1 1/3 c. flour
1/2 tsp. salt
1/2 tsp. nutmeg

1 tsp. soda
1 tsp. cinnamon

Add sifted ingredients to first mixture and bake in 8x8 inch pan in 350° oven for 35-45 minutes.

Icing:

1 cube butter
1 c. brown sugar
3 tsp. milk or cream

1/2 c. nuts
1/2 c. cocoanut

Crumble preceding ingredients onto cake and put under broiler until bubbly and lightly browned.

Charlotte Moser

SOUR CREAM BUNDT CAKE

2 sticks butter
2 c. sugar
3 eggs
1 c. sour cream

2 c. flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla

Whip butter, adding sugar, a little at a time. Whip until fluffy. Add one egg at a time, beating after each addition. Sift flour, baking powder, and salt. Add alternately with the sour cream; add vanilla.

Now mix together:

2/3 c. brown sugar
1 Tbsp. cinnamon

2 Tbsp. melted butter
1 c. chopped nuts

Grease and flour Bundt cake pan (a must). Layer batter, then nut mix, batter, and ending with nut mix on top. Bake 60 to 65 minutes at 325°. Serves 16-20.

Good as a dessert or excellent coffee cake.

Pansy Brown, Jeanie McCune

PICNIC CAKE

Prepare 1 yellow cake mix as directed and pour into greased and floured 9x13 inch pan.

Top with:

2/3 c. brown sugar
20 large marshmallows, quartered,
or equivalent amount in small
ones

1 c. chopped nuts

Marge Algyer

GORKY'S BEET CAKE

4 eggs
2 c. sugar
1 c. corn oil
2 c. unbleached flour
2 tsp. baking powder
1½ tsp. baking soda

1 tsp. cinnamon
1 tsp. vanilla
3 c. shredded fresh beets
1 c. chopped walnuts
Almond Sauce

Beat together eggs, sugar and oil until fluffy. Sift together flour, baking powder, baking soda and cinnamon in large bowl. Add to egg mixture and stir well to blend. Add vanilla, beets and walnuts. Beat together 1 minute. Pour into a 13x9 inch baking pan and bake at 350° for 35 to 45 minutes.

Almond Sauce:

1 (8 oz.) pkg. cream cheese,
softened

½ to ¾ c. whipping cream
1 tsp. almond extract

Blend together cream cheese, whipping cream and almond extract in blender or mixer until fluffy. Spoon onto cake or serve separately to dollop cake.

Emily Cook

CHERRY CAKE

1 small angel food cake (make or
buy)
1 can cherry pie filling

1 large pkg. cherry Jello
1 small pkg. lemon Jello
5 c. boiling water

Cut cake into small chunks or slices. Arrange in bottom of 9x13 inch pan. Mix boiling water with the 2 flavors of Jello; stir till dissolved. Add pie filling. Pour over angel cake. This will set up quite rapidly. Top with whipped topping or whipped cream.

Margaret Switzer

PRUNE SPICE CAKE

1 lb. (1½ c.) dried prunes
2 c. sifted flour
1½ c. sugar
1¼ tsp. soda
1 tsp. salt
1 tsp. nutmeg

¼ to ½ tsp. cloves
½ c. salad oil
3 eggs
1 recipe Crumb Top
½ c. broken California walnuts

Cover prunes with water. Cover and simmer 20 minutes or till tender. (Do not sweeten.) Drain, reserving ⅔ cup of the liquid. Add water if necessary. Pit and chop prunes. Sift together dry ingredients; add reserved prune liquid and the salad oil. Mix to blend. Beat vigorously 2 minutes. Add eggs, beat 1 minute. Stir in prunes. Pour into greased, floured 13x9 inch baking dish. Sprinkle with Crumb Top, then nuts. Bake in moderate 350° oven for 35 minutes, or till done.

Crumb Top: Combine -

½ c. sugar

2 Tbsp. flour

Cut in 2 tablespoons butter till crumbly. Sprinkle over batter.

Bobbi Thomsen

MONK'S CAKE

- | | |
|-----------------------|----------------------------------|
| 1 c. sugar | ½ pkg. chocolate chips |
| 3 eggs | 1 c. whole walnuts |
| 1½ c. flour | 1 c. whole Brazil nuts |
| 1½ tsp. baking powder | 2 c. chopped dates |
| ½ tsp. salt | 1 container red candied cherries |
| 1 tsp. vanilla | 1 jar green maraschino cherries |

Sift flour, sugar, baking powder, and eggs together. Mix in fruit, nuts and chocolate chips (whole). Line bread pan or Bundt cake pan with wax paper. Bake 1 hour and 30 minutes at 300°.

Linda Mazzuca

YUM YUM CAKE

- | | |
|---|-------------------|
| 1 yellow Jiffy cake mix | 1 small Cool Whip |
| 1 small can crushed pineapple | |
| 1 box pistachio Jell-O pudding (use only 1 c. milk) | |

Bake Jiffy cake as directed. With a fork, punch holes in cake while still hot. Spread pineapple over cake, juice and all. When cool, mix pudding with just 1 cup of milk and add to Cool Whip. Spread on the cake. It keeps moist a long time.

Eloise Morris

JACK'S DREAM CAKE

- | | |
|------------|-------------|
| 1 c. flour | 1 c. butter |
|------------|-------------|

Cream and press into pan, 9x9 inches. Bake for 10 minutes at 375°.

Mixture:

- | | |
|-------------------------|----------------------|
| 1¼ c. brown sugar | 2 Tbsp. flour |
| 2 eggs | ½ tsp. baking powder |
| 1 1/ c. chopped walnuts | |

Pour on baked crust, moderate oven at 350°, until brown (about 20-25 minutes). Remove from oven and cool. Ice with Cream Cheese Frosting.

Cream Cheese Frosting:

- | | |
|--------------------|---------------------|
| 3 oz. cream cheese | ½ tsp. vanilla |
| ½ c. margarine | 2 c. powdered sugar |

Mix together.

Gloria Cole

PIG PICKING CAKE

- | | |
|------------------------|--|
| 1 pkg. yellow cake mix | 1 can mandarin oranges (use liquid also) |
| 4 eggs | |
| ¾ c. oil | |

Mix and pour into 3 round cake tins (greased and floured). Or you can bake a single layer in oblong 9x13 inch pan. Bake either in 350° oven for 30-35 minutes.

Icing:

1 small size instant vanilla pudding mix

1 large container Cool Whip
1 large can crushed pineapple

Drain pineapple. Poke holes in cake and pour juice over the mix pudding. Cool Whip and pineapple. Spread over cake when cool.

Eva Van Weiringen

POPPY SEED COFFEE CAKE

1/3 c. poppy seed
1 c. buttermilk or sour milk
1 c. butter or margarine
1 1/2 c. sugar
4 large eggs
2 1/2 c. sifted regular flour

2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla extract
1/3 c. sugar
1 tsp. cinnamon

Combine poppy seed and buttermilk or sour milk; let stand overnight. Cream butter and sugar until fluffy; add eggs, one at a time and blend thoroughly. Sift together flour, baking soda and baking powder and salt. Add vanilla extract to poppy seed and buttermilk mix. Add the sifted dry ingredients to the creamed mix alternately with buttermilk. Combine sugar and cinnamon and sprinkle this over the top with remaining mix and bake at 350°F. for 1 hour until brown and done. Cool in pan on rack for 10 minutes. Then turn out of pan and dust with powdered sugar. Serves 10 to 20.

Elsie Lowe

POPPY SEED CAKE

1 pkg. white cake mix
5 eggs
1 c. orange juice
1 tsp. almond extract

1 pkg. vanilla instant pudding
1/2 c. vegetable oil
1/4 c. poppy seeds

Beat all ingredients together for 5 minutes; pour into greased angel food or Bundt pan. When done, sprinkle cake with cinnamon sugar.

Variations: Use yellow cake, lemonade and lemon pudding. Or, use chocolate cake, water and chocolate pudding. Or, use yellow cake, pineapple juice, pineapple or vanilla pudding.

Marcy Brown, Jeanie McCune

SOFT CAKE ICING

5 Tbsp. flour

1 c. milk

Blend over the low heat on your stove, until it thickens (stir constantly).

While it cools, cream:

1 c. granulated sugar
1 c. butter or margarine

1 tsp. vanilla

Cream until smooth, then add cooled flour/milk mixture. Whip until all ingredients are thick and creamy. Spread on cake. May also add cocoa for chocolate flavor. Does not harden or become grainy. Tastes like whipped cream.

Eunice Ajax

FRESH APPLE CAKE

2 c. flour
2 c. sugar
2 tsp. baking soda
2 tsp. vanilla
2 tsp. cinnamon

2 eggs
Dash of salt
½ c. salad oil
1 c. walnut meats
4 c. diced apples

Put diced apples in bottom of *large* bowl and pour other ingredients over them. Mix until the batter becomes moist and of cake batter consistency. Bake in 9x13 inch cake pan at 350° for 40 minutes.

Icing:

1 small pkg. cream cheese (soft)
2 c. powdered sugar

2 Tbsp. butter (*or more, if drained*)
1 tsp. vanilla

Mix together.

The Pyssons

BROWNWOOD LODGE'S RAW APPLE CAKE

Cake:

3 c. all-purpose flour
1 tsp. salt
1 tsp. cinnamon
1½ c. cooking oil
1 tsp. vanilla

3 eggs
3 c. finely chopped apples (3
medium apples)
1 c. chopped nuts

Topping:

1 c. brown sugar
2 Tbsp. milk
2 Tbsp. corn syrup

¼ c. butter or margarine
¼ tsp. maple extract

Into large mixing bowl, sift together flour, salt and cinnamon. Add oil and vanilla; beat enough to blend. Add eggs and apples; beat at medium-low speed till well mixed. Add nuts. Turn into greased and floured 10 inch tube pan. Bake in 325° oven for 1¼ hours. Gradually pour brown sugar topping over hot cake. Let cool 20 minutes in pan. Loosen sides; lift cake on tube portion to cool completely.

For topping, combine all ingredients in saucepan. Place over medium-high heat; cook and stir until sugar dissolves and mixture boils. Boil 1 minute.

Dorothy Clark

APPLE CAKE

2 c. raw apples, peeled and
chopped
1 egg, beaten
½ c. oil
1 c. flour

1 tsp. cinnamon
1 tsp. allspice
1 tsp. soda in warm water
½ tsp. salt

Combine all and mix well. Add ½ cup chopped nuts and 1 cup raisins.

Darlene Hill

APPLE PIE CAKE

½ c. shortening
1 c. sugar (use ½ wheat, ½ brown)
1 egg
1 tsp. baking soda
2 Tbsp. hot water
1 c. flour

½ tsp. cinnamon
¼ tsp. nutmeg
¼ tsp. salt
½ c. chopped walnuts
2½ c. peeled, chopped apples
Whipped cream or ice cream

1. Preheat oven to 350°.
2. Cream shortening and sugar until fluffy. Beat in egg.
3. Dissolve soda in water. Sift together flour, spices and stir with soda into batter.
4. Fold in nuts and apples. Turn into greased 9 or 10 inch pie plate. Bake 45 minutes. I double this for a 9x13 inch pan. Serve with whipped cream or ice cream. Makes 6 servings.

Gloria Cole

CARROT AND APPLE CAKE

1½ c. sugar
1½ c. oil
3 eggs
2 tsp. vanilla
2 tsp. cinnamon
1 tsp. baking powder

1 tsp. soda
1 tsp. salt
2 c. shredded carrots
1 c. coarsely chopped apples
1 c. chopped nuts

Grease pan, 9x13 inches, and bake at 350° for 35 to 45 minutes.

Dolly Roach

GERMAN APPLE CAKE

2 large eggs
1 c. salad oil
2 c. sugar
2 c. flour
1 c. nuts

4 c. diced apples
1 tsp. cinnamon
1 tsp. soda
1 tsp. vanilla
½ tsp. salt

Combine sugar and oil. Add eggs. Beat well. Sift dry ingredients and add to mixture. Add vanilla, nuts and apples. Bake in 10x14 inch pan at 350° for 45-60 minutes. Serves 12 to 15.

Frosting:

1 (8 oz.) cream cheese
3 Tbsp. melted butter

1 tsp. vanilla
1 to 1½ c. powdered sugar

Mix and spread while cake is warm.

Emily Cook, Myrtle Raynor

HIGH HAT RHUBARB CAKE

3 c. rhubarb
¾ c. sugar
1 Tbsp. flour
1 tsp. grated orange peel
1 tsp. cinnamon
1 c. flour
2 tsp. baking powder

½ tsp. salt
2 Tbsp. sugar
¼ c. shortening
1 beaten egg
3 Tbsp. milk
2 Tbsp. orange juice
1 Tbsp. sugar

Arrange rhubarb in greased 8 inch baking dish; combine sugar, flour, orange peel and cinnamon. Sprinkle over rhubarb. Sift dry ingredients; cut in shortening until mixture resembles coarse crumbs. Mix egg and milk; add to flour mixture. Stir just till flour is moistened. Spread this stiff dough over rhubarb. Bake in moderate oven at 350° for 25 minutes. Mix orange juice and tablespoon of sugar. Pour over; continue baking 15 minutes. Turn upside down on plate. Serve warm.

Eunice Ajax

RAW RHUBARB CAKE

½ c. shortening
1½ c. brown sugar, packed
2 c. flour
2 c. raw rhubarb, cut into ½ inch pieces

1 egg
1 tsp. soda
1 tsp. vanilla
½ c. chopped walnuts
1 c. buttermilk

Dissolve soda in buttermilk. Cream sugar and shortening. Add egg; add flour and buttermilk. Alternately add nuts. Stir in rhubarb and vanilla. Bake 40 to 50 minutes in 350° oven in 9x12 inch pan.

Topping:

¼ c. brown sugar
¼ c. chopped nuts

1 tsp. cinnamon
1 Tbsp. butter

Crumble and sprinkle over cake.

Pat Moody

RHUBARB CAKE

2 c. flour
2 tsp. baking powder

½ tsp. salt
1½ c. sugar

Sift together. Crumble in ½ cup Crisco. Beat 2 eggs, 1 teaspoon vanilla and ½ cup milk. Fold in dry mix. Add 3 cups chopped rhubarb. Bake at 375° for 40 minutes. Frost with Powdered Sugar Frosting.

Barbara Whitley

RHUBARB COFFEE CAKE

½ c. shortening	1 tsp. baking soda
1½ c. brown sugar	1 c. buttermilk
1 egg	1½ c. sliced rhubarb
2 c. flour or 1 c. white and 1 c. wheat	½ c. sugar
	1 tsp. cinnamon

Cream shortening, brown sugar and eggs till well blended. Add flour, soda, buttermilk and mix well. Add rhubarb; pour into 9x13 inch baking dish. Sprinkle with sugar and cinnamon. Bake at 350° for 30-35 minutes.

Leslie Fischer

CRISP OATMEAL FRUIT STRIPS

Beat together until fluffy:

1 c. soft butter or margarine	1 egg
1½ c. sugar	1 tsp. vanilla

Add:

2 c. flour	1¼ c. oatmeal
2 tsp. soda	2 c. raisins or chocolate chips
1 tsp. cinnamon	

On each cookie sheet, put 2 large oblong blobs of dough the short way and smooth each oblong out with wet fingers till only ¼ inch thick. Bake at 350° for about 10 minutes. Take out and let set 2 minutes. Cut into strips with spatula and remove onto paper to cool.

These are the easiest, fastest to make cookies in the world!

Jean Conyers

OATMEAL COOKIES

1 c. sugar	1 tsp. soda
1 c. shortening	1 tsp. cinnamon
2 eggs (unbeaten)	2 c. flour
1 c. raisins, boiled in 1 c. water	1 tsp. nutmeg
6 Tbsp. juice from boiled raisins	1 tsp. vanilla
Pinch of salt	2 c. oatmeal

Mix. Don't grease pan. Bake at 375°.

Charlotte Moser

OATMEAL COOKIES (Ideal for diabetics)

1½ c. quick-cooking rolled oats	½ tsp. salt
⅔ c. melted butter or margarine	½ c. skim milk
2 eggs, beaten	1 tsp. vanilla
1 Tbsp. liquid sugar substitute	¼ c. raisins or unsweetened cocoanut
1½ c. sifted flour	

Measure rolled oats into 1 quart mixing bowl. Stir in melted butter, mixing well. Blend in combined eggs and sweetener. Add sifted flour and dry ingredients alternately with combined milk and vanilla. Mix in raisins. Drop by level teaspoon on baking sheet. Bake at 400° for 10 to 15 minutes or until golden brown.

Dorothy Clark

BEST-EVER OATMEAL COOKIES

Combine:

3 beaten eggs
1 c. raisins

1 tsp. vanilla

Let set for at least 1 hour.

Mix:

1 c. shortening
1 c. brown sugar

1 c. white sugar

Beat till creamy.

Then add:

2½ c. flour
1 tsp. salt
2 tsp. soda

1 tsp. cinnamon
1½ c. oatmeal
½ c. nuts

Also add the raisin-egg mixture. Mix well and drop by spoonfuls on cookie sheets. Bake at 350° for 10 minutes. This dough stores well in the refrigerator for a day or two.

Jean Conyers

COCONUT OATMEAL COOKIES

1 c. melted shortening
1 c. white sugar
1 c. brown sugar
2 eggs
2 c. flour
1 tsp. baking soda
1 tsp. baking powder

2 c. oats
1 c. shredded coconut
1 tsp. vanilla
½ tsp. salt
1 c. walnuts
Raisins and/or chocolate chips

Mix in given order. Pat out each cookie. Bake at 375° for 10-12 minutes.

Will Gibbs

OLD FASHIONED SUGAR COOKIES

1 c. shortening (Crisco)
1½ c. sugar
3 eggs
1 c. buttermilk
4 to 5 c. flour

1¼ tsp. baking soda
1¼ tsp. baking powder
1 tsp. nutmeg
1 tsp. lemon extract

Cream sugar and shortening together. Add eggs, one at a time and beat well. Dissolve baking soda in buttermilk. Mix flour, baking powder and nutmeg; add alternately to creamed mixture with the milk. Additional flour may be needed to make a dough stiff enough to be handled. Toss part of the mixture on lightly floured board, roll to about ¼ inch thickness. Cut with a large cookie cutter. Sprinkle lightly with granulated sugar. Put on greased baking sheets. Bake 8 to 10 minutes in 450° oven. Very good!

Julia W. Latterell

SUGAR COOKIES

2¾ c. unsifted all-purpose flour
2½ tsp. double-acting baking powder
½ tsp. salt
½ c. butter or margarine

½ c. shortening
1⅔ c. sugar
2 eggs
3 tsp. vanilla
1 c. chopped nuts

Mix flour with baking powder and salt. Cream butter and shortening together. Gradually beat in sugar and continue beating until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add vanilla and chopped nuts. Gradually add flour mixture, blending thoroughly after each addition. Roll dough into small balls, using 1½ tablespoons for each, and place about 2 inches apart on greased baking sheets. Using a flat-bottom glass, buttered and dipped in granulated sugar, press cookies to measure 3 inches in diameter. Place ½ of whole walnut meat in center of cookie. Bake at 375° for 10 minutes. Makes about 3½ dozen cookies.

Walt Black

CHOCOLATE CHIP COOKIES

1 pkg. white or yellow cake mix
½ c. cooking oil
2 Tbsp. water
2 eggs

1 c. (6 oz.) semi-sweet chocolate pieces
½ c. nuts

Preheat oven to 350°. Blend cake mix, oil, water and eggs. Stir in chocolate pieces and nuts. Drop from a teaspoon onto ungreased cookie sheet. Bake at 350° for 10-12 minutes, then remove to rack to finish cooking.

Elna Willard

DOUBLE CHOCOLATE COOKIES

Melt 1 cup chocolate chips and add to:

1 cube margarine (or ½ c.)
½ c. shortening
1 c. brown sugar

¾ c. white sugar
2 tsp. vanilla
2 eggs

Mix together.

2¾ c. flour
1½ tsp. soda

1 tsp. salt

Mix and add to first ingredients and beat well.

Add:

1 c. chocolate chips
1 c. chopped nuts

1 c. raisins (optional)

I sometimes put M & M's in these cookies, too. Drop by spoonfuls on cookie sheets. Bake at 350° for 10-12 minutes.

Jean Conyers

DOUBLE CHOCOLATE NUGGETS

1 pkg. cake mix (devils food, Swiss
or deep chocolate)

½ c. cooking oil

2 eggs

1 c. (6 oz. pkg.) semi-sweet
chocolate pieces

Pecan halves if desired

Preheat oven to 350°. Blend mix, oil and eggs. Stir in chocolate pieces. Drop from a teaspoon onto an ungreased cookie sheet. If desired, top each cookie with a pecan half. Bake at 350° for 10-12 minutes, until cookies test done with a toothpick. Cool on cookie sheet about 1 minute; then remove to racks to finish cooling. Makes 4 to 5 dozen 2½ inch cookies.

Elna Willard

TRIPLE CHOCOLATE OATMEAL COOKIES

1½ c. sugar

1 c. margarine or butter

1 egg

½ c. Kahlua or coffee flavored
liquor

1 tsp. vanilla

⅓ c. cocoa

½ tsp. baking soda

½ tsp. salt

3 c. quick-cooking oats

1 (6 oz.) pkg. semi-sweet chocolate
chips

Heat oven to 350°. Cream sugar and margarine. Beat in egg, liquor and vanilla. Stir in remaining ingredients. Drop by rounded teaspoonfuls about 2 inches apart onto an ungreased cookie sheet. Bake until almost no indentation remains when touched. 10 to 12 minutes. Immediately remove from cookie sheet to wire rack to cool. Makes about 5½ dozen cookies, provided you don't nibble on the dough.

Mary McConnell

TURTLES - WAFFLE IRON COOKIES

2 sq. chocolate

½ c. butter

2 eggs

¾ c. sugar

1 c. flour

1 tsp. vanilla

Melt chocolate and butter. Beat eggs; stir in sugar, then add to chocolate. Fold in flour and vanilla. Drop by teaspoon onto heated waffle iron. Close iron and bake 1½ minutes. Cool and frost with chocolate frosting. Use regular heat same as for waffles.

Jessie Schmitt

ALMOND ROCA COOKIES

Use about 40 Wheatsworth crackers in a greased foil-lined pan.

Melt:

1 c. brown sugar

1 c. margarine

Pour over crackers. Bake 5 minutes at 350°. Melt 12 ounces chocolate chips; pour over top of boxed crackers. Also sprinkle 1 small package of slivered almonds on top. Cut crackers separately while warm. This is quick and easy if you need a treat in a hurry.

Margaret Switzer

COCONUT-CHOCOLATE MERINGUE BARS

¾ c. butter or margarine

½ c. brown sugar

½ c. granulated sugar

3 eggs, separated

1 tsp. vanilla

2 c. flour

1 tsp. baking powder

¼ tsp. soda

¼ tsp. salt

1 (6 oz.) pkg. chocolate chips

1 c. flaked or shredded coconut

¾ c. coarsely chopped nuts

1 c. brown sugar, packed

Heat oven to 350° (moderate). Grease an oblong pan, 13 x 9½ x 2 inches. Mix butter, ½ cup brown sugar, granulated sugar, egg yolks, and vanilla. Beat 2 minutes on medium speed of mixer. Scrape bowl constantly. Measure flour and blend with baking powder, soda and salt. Mix in thoroughly. Spread or pat dough in pan. Sprinkle with chocolate pieces, coconut and nuts. Beat egg whites until frothy; add 1 cup brown sugar gradually; beat until stiff. Spread over nuts. Bake 35 to 40 minutes. Cool; cut in bars. Makes 40 or more bars.

Vivian deGraaf

PEANUT BUTTER COOKIES

1 c. crunchy peanut butter

1 c. white sugar

1 egg

1 tsp. vanilla

Roll into small balls. Press down lightly. Bake at 325° for approximately 15 minutes. Makes approximately 30.

Wally Graham

SHEET COOKIES

1 c. plus 1 Tbsp. sweet butter

½ c. sugar

2 Tbsp. cocoa

2 tsp. vanilla

1 egg, slightly beaten

2 c. graham cracker crumbs,
crushed

½ c. chopped pecans

1 c. coconut

1½ c. powdered sugar

3 egg yolks

3 sq. semi-sweet chocolate, melted

First Layer: Put ½ cup butter, sugar, cocoa, 1 tablespoon vanilla and 1 egg in top of double boiler over hot but not boiling water; cook until melted. Add crumbs, nuts and cocoanut. Blend well. Pack lightly into pan and refrigerate for 2 hours.

Combine $\frac{1}{2}$ cup softened butter, powdered sugar and remaining vanilla. Beat until smooth. Put on top of first layer. Pack well and refrigerate till firm.

Melt chocolate with 1 tablespoon butter and spread over top of layers and refrigerate until ready to serve. Cut into squares and serve cold. Delicious.

Elsie Lowe

DATE DROP COOKIES

$\frac{1}{2}$ c. soft shortening (part butter)	$\frac{1}{4}$ tsp. soda
$\frac{3}{4}$ c. sugar	$\frac{1}{4}$ tsp. salt
1 egg	$\frac{1}{4}$ c. chopped dates
1 tsp. vanilla	$\frac{1}{2}$ c. walnuts, chopped
$1\frac{1}{8}$ c. flour	

Mix butter and sugar thoroughly. Add egg and vanilla. Sift together and stir in flour, soda and salt. Add dates and nuts, coated with a little of the flour. Drop by rounded teaspoonfuls on ungreased sheet. Bake at 375° for 8 to 10 minutes.

Norine Furlong

DISHPAN COOKIES

2 c. oil	2 c. brown sugar
2 c. white sugar	4 eggs
4 c. flour	2 tsp. soda
2 c. oatmeal	$1\frac{1}{2}$ tsp. salt
2 c. corn flakes	

Can add chocolate chips, raisins, nuts, peanuts, coconut, or sunflower seeds. Mix and drop on pans. Bake 10 minutes at 350° .

Jean Conyers

TOFFEE SQUARES

1 c. butter	2 c. flour
1 c. brown sugar	$\frac{1}{4}$ tsp. salt
1 egg yolk	$\frac{1}{2}$ (8 oz.) milk chocolate bar
1 tsp. vanilla	$\frac{1}{2}$ c. chopped nuts

Mix butter, sugar, egg yolk and vanilla. Measure flour and salt; add to preceding. Spread in a rectangular pan, about 13x10 inches, on greased sheet, leaving about 1 inch all around. Bake 20 to 25 minutes or until nicely browned. Remove from oven. Immediately place separated pieces of chocolate on top. Let stand until soft spread.

Dolly Roach

FORGOTTEN COOKIES

Preheat oven to 350°. Line cookie sheet with foil.

2 stiffly beaten egg whites
2/3 c. sugar, beaten into egg whites
1 c. chocolate chips

Dash of salt
1 c. nuts

Drop by spoonfuls on foil on cookie sheet. Put cookies in oven and turn *off* oven. Just forget them and take out when cool. They should look white. Peel from foil.

Charlotte Moser

SHORTBREAD COOKIES

1 c. butter
1/2 c. icing sugar

2 c. flour

Cream butter; add sugar slowly, beating it in and then add flour. Mix thoroughly and turn out onto slightly floured board and cut into cookies. Bake at 350° until lightly browned, or roll and chill in refrigerator, then slice and bake. May also use in cookie press.

Eunice Ajax

WALNUT CHEESE STICKS

2 cubes butter or margarine
1 c. cottage cheese
2 c. flour

4 Tbsp. melted butter
3/4 c. brown sugar
3/4 c. chopped nuts

Cream butter well. Blend in cottage cheese and add flour. Divide dough into 6 portions. Roll each portion into about a 7 inch circle. Brush with melted butter; sprinkle with brown sugar-nut mixture. Pat lightly. Cut circle into 8 pie shapes. Roll into sticks, starting at base of triangle. Place on cookie sheet with point side on bottom. Freezes nicely. Bake at 400° for 15 minutes.

Joan Hampton

DATE COOKIES

1 c. butter
1 c. white sugar
1 1/2 c. brown sugar
2 c. chopped dates
2 Tbsp. milk

2 eggs
1 tsp. vanilla
1 c. chopped nuts
4 c. Rice Krispies

Heat butter and sugar in saucepan until sugar is dissolved. Add dates. Cook until mixture leaves sides of pan. Beat eggs and milk. Add to date mixture. Cook for 2 minutes. Pour over nuts and Rice Krispies. Mix well. Form into small balls and roll in unsweetened cocoa. Refrigerate.

Edie Breakey

MEXICAN WEDDING COOKIES

1 c. butter or margarine, softened
Confectioners sugar
1 tsp. vanilla

1/4 tsp. salt
2 c. flour

Cream butter, ½ cup sugar and vanilla and salt until fluffy. Stir in flour until well blended. Chill until firm enough to handle (30 minutes). Shape into 1 inch balls; place 1 inch apart on ungreased sheet and bake in preheated oven at 375° until light and golden, 12 to 15 minutes. Remove to rack, close to each other; sift heavily with confectioners sugar.

Marg Speer

CATHEDRAL WINDOW COOKIES

1 tsp. margarine	1 tsp. vanilla
2 (1 oz.) sq. unsweetened chocolate	1 c. finely chopped walnuts
2 eggs, beaten	1 pkg. colored marshmallows
1½ c. powdered sugar	8 or 10 crushed graham crackers

In double boiler, melt margarine and chocolate. Add beaten eggs, stirring until thick; remove from heat. In large bowl, mix together chocolate mixture and powdered sugar. Add vanilla and nuts. Mix well before adding colored marshmallows. Mix well to form a dough. With hands, separate dough into thirds and shape each roll to approximately 2 inches in diameter and 12 inches long. Roll each in the crushed graham cracker crumbs. Chill well before slicing, ¼ to ½ inch sections.

Phyllis Wright

MONSTER COOKIES

Cream together:

1 lb. margarine	1 doz. eggs
2 lb. brown sugar	2 c. flour
4 c. sugar	½ c. vanilla

Add and mix well:

3 lb. peanut butter	18 c. oatmeal (you can use 14 c. oatmeal and 4 c. wheat germ)
8 tsp. baking soda	

Fold in:

1 lb. chocolate chips	2 c. chopped nuts
1 lb. plain M & M's	

If you like, you can add raisins and coconut.

Cindy Haugen

SEVEN STEP COOKIES

1½ c. margarine	1 (12 oz.) pkg. butterscotch chips
1½ c. graham cracker crumbs	2 cans Eagle Brand milk
2 c. coconut	2 c. chopped nuts
1 (12 oz.) pkg. chocolate chips	

Melt margarine in 9x13 inch pan. Sprinkle crumbs over margarine. Layer coconut and chips as in order of ingredients given. Drizzle milk over mixture. Put nuts on top. Bake at 350° for 30 minutes.

Cindy Haugen

PUMPKIN BARS

2 c. sugar	½ tsp. salt
1 c. oil	2 tsp. baking powder
4 eggs, beaten	1 tsp. cinnamon
1 c. pumpkin	2 c. flour
1 tsp. soda	1 c. chopped nuts

Mix together and pour in a greased 9x13 inch pan. Bake 30-45 minutes at 325°. Good with Cream Cheese Frosting.

Cindy Haugen

RUTH'S RITZ COOKIES

2 c. cut up dates	1 can Eagle Brand milk
1 c. chopped nuts	¼ c. water

Put dates, milk and water into double boiler and when the water boils, time and cook 8 minutes till mixture is creamy, then add nuts. Cover Ritz crackers with a mound of date mixture. Bake on cookie sheet 8-10 minutes at 325°.

Frosting:

¾ stick margarine	Vanilla
2 c. powdered sugar (or more)	Milk to right consistency

Freeze well.

Pat Moody

FRUITY COOKIES

1 c. sugar	½ lb. Brazil nuts, chopped
1 c. margarine	½ lb. blanched almonds, chopped
3 eggs	1 lb. walnuts, chopped
2½ c. flour	2 lb. dates, chopped
1 tsp. soda	¼ lb. sliced candied pineapple, cut up
1 tsp. cinnamon	½ lb. candied cherries, halved or chopped
½ tsp. salt	
2½ tsp. vanilla	

Cream sugar and margarine together; add eggs and mix well. Sift in dry ingredients and mix with beaters until moistened. Add vanilla and beat again until mixed. Remove beaters and stir in fruits by hand. Drop by large tablespoon onto greased cookie sheets and bake at 350° for about 12 minutes. Adjust cooking time or temperature so that cookies are browned, but not burnt, especially around the edges.

One pound of almonds equals 2½ cups. One pound of walnuts equals 3 to 4 cups, depending on their size.

Roy Murray

CRANBERRY COOKIES

3 c. sifted all-purpose flour
1 tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
½ c. butter or margarine
1 c. granulated sugar
¾ c. firmly packed dark brown sugar

¼ c. milk
2 Tbsp. orange juice
1 egg
1 c. chopped walnuts
2½ c. coarsely chopped fresh or frozen cranberries

Sift flour, baking powder, baking soda and salt onto wax paper. Beat butter and granulated and brown sugars in a bowl until smooth. Stir in milk, orange juice and egg. Stir in dry ingredients until dough is smooth. Stir in nuts and cranberries. Drop dough by rounded teaspoonful onto greased cookie sheets, spacing the cookies about 2 inches apart. Bake in a moderate oven at 375° for 10 minutes or until lightly ringed with brown. Remove at once to wire racks to cool.

Walt Black

KINDER KUSS COOKIES

3 egg whites
¼ tsp. salt
1 c. sugar

1 (12 oz.) pkg. chocolate bits
1 c. chopped or sliced walnuts
1 tsp. vanilla

Add salt to egg whites, beat at medium speed for 3 minutes. Very gradually add sugar and beat 10 minutes more. Fold in vanilla, bits of chocolate and nuts. Cover cookie sheet with wax paper. Place small amounts (rounded teaspoon) on sheet and bake at 250° for 40-45 minutes. (Preheat oven.) Have eggs at room temperature.

Variation: Use 1 tablespoon lemon peel and 2 cups pecans or ¼ teaspoon almond flavoring.

Margaret Boersig

RANGER COOKIES

½ c. sugar
½ c. packed brown sugar
½ c. shortening
1 egg
½ tsp. vanilla

1 c. flour
½ tsp. baking soda
¼ tsp. baking powder
¼ tsp. salt
2 c. granola

Heat oven to 350°. Mix sugars, shortening, egg and vanilla. Stir in remaining ingredients. Shape into balls; place 2 inches apart on ungreased cookie sheet. Bake until set, 13-15 minutes. Cool 1 minute. Makes 3 dozen.

Leslie Fischer

COWBOY COOKIES

2 c. flour
1 tsp. soda
1 tsp. salt
1 c. brown sugar
1 c. shortening

2 eggs, beaten
2 c. oatmeal
1 (12 oz.) pkg. chocolate chips
1 tsp. vanilla

Cream sugars and shortening together. Add eggs and vanilla. Mix in flour and soda and salt which is sifted together. Stir in oatmeal and chocolate chips. Drop by teaspoonfuls on cookie sheets and bake at 375° for 10 minutes, or till golden. Serves a whole bunch.

Eva Van Wieringen

TEETHING BISCUITS

2 eggs
1 c. sugar (½ white, ½ brown)

2 to 2½ c. flour

Beat eggs and cream in sugar; gradually add flour to make a stiff dough. Roll to ½ inch thick and cut into shapes. Place on lightly greased cookie sheet and allow to stand overnight. Bake at 325° till browned and hard.

"A circle with a hole cut out fits a child's hand best."

"Even 'big kids' love 'em."

Doris Pederson

JIFFY WALNUT SQUARES

1 egg
1 c. brown sugar
1 tsp. vanilla
½ c. flour

¼ tsp. baking soda
¼ tsp. salt
1 c. coarsely chopped walnuts

Stir egg, sugar and vanilla together. Stir in quickly the flour, soda and salt. Add nuts. Spread in greased 8 inch square pan and bake at 350° for 18-20 minutes. Leave in pan; cool and cut in squares.

Cindy Haugen

BUTTER BRICKLE DELIGHT

24 sq. soda crackers
12 sq. graham crackers
½ c. melted butter or margarine
2 boxes instant vanilla pudding
2 c. cold milk

1 qt. butter brickle ice cream
1 (9 oz.) box whipped topping mix,
prepared
2 Heath candy bars

Crush soda crackers and graham crackers. Add butter and pat into 9x13 inch pan. Chill. Beat pudding with cold milk as directed on box of pudding. Add ice cream. Pour into pan and chill until set. Spoon whipped topping on top. Sprinkle with crushed Heath candy bars. Chill.

Norma Peters

COCONUT CAKE BARS

Slice a pound cake ½ inch thick. Cut each slice into 4 strips. Spread 3 sides with butter and honey; roll in flaked coconut. Place on greased cookie sheet. Toast in moderate oven at 375° for about 5-10 minutes or till delicate brown.

Cindy Haugen

CHOCOLATE CARAMEL NUT BARS

- | | |
|--|---|
| 1 (14 oz.) pkg. Kraft caramels | ½ c. margarine, melted |
| ⅔ c. canned milk | 1½ c. chopped walnuts |
| 1 (2 layer) German chocolate cake mix with pudding | 1 (6 oz.) pkg. semi-sweet chocolate chips |

Melt caramels with ⅓ cup milk over low heat, stirring until smooth. Combine remaining milk, cake mix and margarine. Mix well. Press half of cake mixture into bottom of greased 13x9 inch pan. Bake at 350° for 6 minutes. Sprinkle 1 cup walnuts and chocolate chips over crust. Top with caramel mixture, spreading to edges of pan. Top with teaspoonfuls of remaining cake mixture. Press gently into caramel mixture. Sprinkle with remaining walnuts, pressing lightly into top. Bake at 350° for 20 minutes. Cool slightly, refrigerate. Cut into bars.

Barbara Whitley

CHOCOLATE SHEET CAKE/COOKIES

- | | |
|-------------------|--------------------|
| 2 c. sugar | ½ c. buttermilk |
| 2 c. flour | 2 eggs |
| Pinch of salt | 1 tsp. cinnamon |
| 2 cubes margarine | 1 tsp. baking soda |
| 4 Tbsp. cocoa | 1 tsp. vanilla |
| 1 c. water | |

1. Sift together sugar, flour and salt into mixing bowl.

2. In saucepan, place margarine, cocoa, and water; bring to boil. Pour over sugar mixture.

3. Add remaining ingredients and mix. Pour into greased and floured jelly roll pan (16x11 inches). Bake at 350° for 40 minutes.

Icing (make 5 minutes before cake is done): Bring to boil -

- | | |
|------------------|--------------|
| 1 cube margarine | 6 Tbsp. milk |
| 4 Tbsp. cocoa | |

Remove from heat.

Add:

- | | |
|-----------------------------|---------------------|
| 1 lb. sifted powdered sugar | 1 c. chopped pecans |
| 1 tsp. vanilla | |

Beat until mixed. Ice cake as soon as removed from oven. Freeze.

Marge Algyer

CHOCOLATE BARS

- | | |
|--------------------------------|--|
| 1¼ c. sifted flour | 1 c. (6 oz. pkg.) semi-sweet chocolate chips |
| ¾ tsp. soda | 2 unbeaten eggs |
| ½ tsp. salt | ½ c. orange juice |
| 1¼ c. dates, cut in pieces | ½ c. milk |
| ¾ c. firmly packed brown sugar | 1 c. chopped walnuts |
| ½ c. water | |
| ½ c. butter | |

Sift flour with soda and salt. Combine dates, brown sugar and butter in large pan. Cook over low heat, stirring constantly until dates soften. Remove from heat. Stir in chocolate chips; beat in eggs. Add dry ingredients alternately with orange juice and milk. Blend thoroughly after each addition. Stir in walnuts; put in well greased 15x10x1 inch jelly roll pan. Bake at 350° for 25 minutes. Spread with glaze and cut in bars.

Glaze:

1 ½ c. sifted confectioners sugar
2 Tbsp. soft butter or margarine

1 to 2 tsp. grated orange rind
2 Tbsp. cream

Mix all well and spread on bars.

Dolly Roach

YUMMY BARS

Melt 1 cube margarine or butter in a 9x13 inch pan.

Layer the following:

1 c. crushed graham crackers
1 (3½ oz.) can flaked coconut
1 (6 oz.) pkg. chocolate chips

1 (6 oz.) pkg. butterscotch chips
1 c. finely chopped nuts

Over all, pour 1 can Eagle Brand evaporated milk. Bake at 350° for 22-25 minutes.

Betty Jacobus

APPLE BARS

2½ c. flour
1 tsp. sugar

1 tsp. salt
2 sticks margarine or 1 c. lard

Mix preceding ingredients well. Put an egg yolk in measuring cup and fill to ¾ cup mark with milk; blend, then add to dry ingredients. Roll out ½ the dough to fit jelly roll pan. Put 3 handfuls of corn flakes (crushed) on crust. Peel and slice 8 apples. Place these on crust. Spread 1 cup sugar mixed with about ½ teaspoon cinnamon over apples. Cover with rest of rolled out dough. Beat egg whites till foamy. Brush this over the crust. Bake 1 hour at 350°. Frost with a little powdered sugar frosting. These bars freeze well!

Pat Moody

LEMON SNOWBARS

½ c. unsifted powdered sugar
2 c. flour

Dash of salt
1 c. butter or margarine

Sift together the flour, salt and powdered sugar. Cut in the butter or margarine until mixture clings together. Pat into a greased 9x13 inch pan. Bake at 325° (glass) to 350° for 10 to 12 minutes.

4 eggs
6 Tbsp. lemon juice
2 c. sugar

¼ c. flour
½ tsp. baking powder

Beat eggs and lemon juice. Mix sugar, flour and baking powder together; add to egg mixture, blending until well mixed. Pour over slightly cooled crust. Bake for 20 to 25 minutes at the same temperature. Sift powdered sugar over top. Cool and cut into bars.
Velma Huff, Margaret Switzer

HIGH ENERGY PROTEIN BARS

2 c. nonfat dried milk	1 c. sunflower seeds (nuts, raisins,
1 c. honey (easier to mix if warm)	dates, etc.)
1 c. peanut butter	

Mix together thoroughly and press into 2 ungreased square pans. Chill. Cut into squares and wrap in waxed paper.

Cindy Haugen

CREAM CHEESE CHOCOLATE DESSERT

1st Layer:

1 c. flour	1/2 c. chopped walnuts
1/2 c. softened butter	1/2 c. brown sugar

Blend together and bake in 9x13 inch pan at 350°. Stir several times while baking (15 to 20 minutes) to keep crumbly. Reserve 1/3 of this mixture to sprinkle on top of fourth layer.

2nd Layer: Cream together -

1 (8 oz.) cream cheese	1 c. powdered sugar
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Fold in 1 medium size Cool Whip. Spread on top of crust when cool.

3rd Layer:

2 pkg. chocolate Jell-O instant pudding	3 c. milk
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Spread on cheese layer.

4th Layer: Spread 1 medium Cool Whip over third layer. Sprinkle with rest of crumb mixture. Refrigerate. May be made day before. Serves 12.

Marge Algyer

SOUR CREAM FUDGE BROWNIES

1 c. flour (don't sift)	1/4 c. shortening
1 c. sugar	2 eggs
1/2 tsp. soda	1/3 c. water
1/2 tsp. vanilla	1/2 c. sour cream (commercial)

Beat all for 2 minutes at medium speed. Add 2 squares unsweetened chocolate over hot water, but not boiling. Beat all. Pour into a 9x13 inch greased and floured pan. Sprinkle with 1 cup chocolate chips (or less) and 1/2 cup chopped nuts. Bake at 350° for 25-30 minutes.

Charlotte Moser

CARAMEL BROWNIES

Melt in double boiler (or microwave):

14 oz. Kraft caramels

1/3 c. evaporated milk

While this is melting, combine:

1 pkg. German chocolate cake mix

1/2 c. chopped walnuts

3/4 c. melted margarine

6 oz. chocolate chips

1/3 c. evaporated milk

Stir till smooth. Press half of this mixture in greased 9x13 inch pan and bake at 350° for 6 minutes. Sprinkle chips over baked layer and pour over it the melted caramel mixture. Crumble the rest of the dough over caramels. Bake at 350° for 20 minutes more. Cut into bars.

Margaret Switzer

BUTTERMILK BROWNIES

Sift:

2 c. sugar

1 tsp. soda

2 c. flour

Melt:

2 cubes margarine

1 c. water

4 Tbsp. cocoa

Bring to rapid boil and pour over dry ingredients. Beat until smooth, work this as rapidly as possible.

Add:

2 eggs

1 tsp. vanilla

1/2 c. buttermilk

Beat together. Bake in large cookie sheet, 12 x 17 1/2 inches, or 2 smaller sheets. Bake at 325° for 20 minutes.

Icing:

1 cube margarine

6 Tbsp. buttermilk

4 Tbsp. cocoa

Bring to a boil. Add 2 boxes powdered sugar. Beat until smooth.

Add:

1 tsp. vanilla

1 c. chopped nuts

Spread on brownies while they are still hot.

Lena Radke

ONE SAUCEPAN BROWNIES

1/3 c. butter	1/2 tsp. vanilla
2 oz. semi-sweet (or sweetened) chocolate	3/4 c. flour
1 c. sugar	1/4 tsp. salt
2 eggs	1/2 c. chopped nuts (optional, but I like them)

Place the butter and chocolate in a medium saucepan and melt over low heat, stirring frequently. Remove from the heat and stir in this order: Sugar, eggs, vanilla, flour and salt. Pour the batter into a greased 8x8x2 inch baking pan and bake at 350° for 25 to 30 minutes. Recipe may be doubled and cooked in a 13x9 inch oblong cake pan. Frost when cool. Cut into 2 inch squares. Makes 16 to 32 squares.

I frost them with "chocolate frosting" found on Hershey's cocoa box.

Roy Murray

FUDGE-FILLED BARS

1 stick butter or margarine	2 eggs
1 yellow cake mix	

Mix well and pat $\frac{2}{3}$ into 9x13 inch pan (no need to grease pan).

Melt together:

1 c. semi-sweet chocolate chips	2 Tbsp. butter or margarine
1 can sweetened condensed milk	

Pour chocolate mixture over cake layer. Dab remaining $\frac{1}{3}$ dough over chocolate. Bake at 350° for 20 minutes.

Jim Speer

DEVILS FLOAT (An easy dessert - 1948)

Quarter 12 marshmallows into a baking dish (dip scissors in hot water - it helps). Bring 1 cup water and $\frac{1}{2}$ cup sugar to a rolling boil and pour over marshmallows.

Now mix:

1 c. flour	2 Tbsp. shortening
1/2 c. sugar	1/2 tsp. vanilla
3/4 c. milk	1/2 tsp. baking soda
4 Tbsp. cocoa	1 tsp. baking powder

Cream shortening and sugar; add dry ingredients mixed together and add milk *alternately*. Add vanilla. Drop by spoonfuls into the first mixture. Cover and bake 40 to 50 minutes in a moderate to hot oven. Chopped nuts may be sprinkled over top before baking, if desired.

Julia W. Latterell

APPLE CUSTARD DESSERT

1 pkg. yellow cake mix
1 c. flaked coconut
½ c. (1 stick) margarine

6 c. apples, sliced
1 c. water
¼ c. lemon juice

Preheat oven to 350°. Grease 13x9x2 inch pan. Combine dry cake mix and coconut in large bowl. Cut in margarine. Put apple pieces into pan. Sprinkle crumbly mixture over apples. Combine water and lemon juice in glass measure; pour over all. Bake at 350° for 45 to 55 minutes or until top is lightly browned.

Dolly Roach

APPLE FRITTERS (Served with Foamy Sauce)

1 ⅓ c. flour
¼ tsp. baking powder
2 tsp. powdered sugar

1 egg
⅔ c. milk

Sift dry ingredients together; add beaten egg and milk. Batter should be thick enough to coat article that is to be cooked.

Wash, peel and core apples. Slice in ½ inch slices. Dip in fritter batter and fry in deep fat. Fat should be 325° to 360°. Fry for 2 or 3 minutes, until golden brown. Dust with powdered sugar, or serve with *Foamy Sauce*.

Foamy Sauce:

½ c. butter
1 c. confectioners sugar
1 egg

2 Tbsp. hot water
1 tsp. vanilla

Cream butter gradually; add sugar and egg, well beaten, and hot water. Heat over hot water in double boiler, beating constantly, until thick. Then add vanilla.

Bananas, pears, or other suitable fresh fruit can be used instead of apple slices, if you prefer their taste.

Roy Murray

APPLE PUDDING

1 c. white sugar
¼ c. butter
1 egg
1 c. sifted flour
1 tsp. cinnamon
1 tsp. soda

1 tsp. salt
Dash of nutmeg
⅓ c. nutmeats
3 large apples, peeled and cubed
Whipped cream or cream sauce
(optional)

Mix sugar with butter. Add egg and mix well. Combine dry ingredients and add to first mixture. Stir in apples and nuts. Pour into buttered pan. Bake at 350° for 35 to 40 minutes. Serve hot or cold. Whipped cream or cream sauce is delicious over it.

Lou Eeckhout

Flour P

APPLE CRISP

(May use peaches, also)

1 c. sugar-
 ½ to 1 c. sugar (depends on
 tartness of apples)

1 tsp. baking powder
 ½ tsp. salt
 1 *unbeaten* egg

Mix preceding ingredients together; mixture will be crumbly. Slice 5-6 peeled and cored apples. Layer in 8x8 inch greased baking dish. Sprinkle flour and egg mixture over apple slices. Pour ⅓ cup melted butter over all; sprinkle with cinnamon and bake at 325° for approximately 30 minutes. Serve warm or cold with ice cream, plain cream, or just plain.

Jean Harms

B A D

APPLE CRISP

4 c. sliced apples (Golden
 Delicious)
 1 Tbsp. lemon juice
 1 tsp. cinnamon
 ½ c. brown sugar

⅓ c. flour
 1 c. quick oatmeal (uncooked)
 ½ tsp. salt
 ⅓ c. melted butter or margarine
maybe ¼ c

Place apples in greased baking dish, 8x8 inches, and sprinkle with lemon juice. Combine dry ingredients. Add melted butter, mixing until crumbly. Sprinkle crumb mixture over apples. Bake in 375° oven for 30 minutes or until apples are tender. Serve warm or cold with cream.

Charlotte Moser

APPLE-WALNUT COBBLER

Mix:

½ c. sugar
 ½ tsp. cinnamon

¾ c. chopped walnuts

Mix together with ½ cup walnuts; save ¼ cup walnuts for top.

1 c. flour
 1 c. sugar
 1 tsp. baking powder
 ¼ tsp. salt

1 well beaten egg
 ½ c. milk
 ⅓ c. melted margarine

Slice 4 cups pared, tart apples thinly into greased baking dish. Sprinkle with cinnamon mixture. Combine egg, milk and margarine. Sift dry ingredients together. Add to liquid all at once. Mix till smooth. Pour over apples. Sprinkle with ¼ cup walnuts. Bake slowly at 325° for 50 minutes. Serve warm with whipped cream or ice cream.

Ed Whitley

FRUIT-NUT CRUMBLE

Use 4 cups sliced or halved fresh or cooked fruit (apples, pears, apricots, peaches, etc.). If fresh fruit is used, sweeten to taste. Arrange in well-greased deep casserole. Fruit should fill baking dish about ⅔ full.

¾ c. *Fisher's Blend* flour
 1 c. brown sugar

⅓ c. butter or shortening
 ½ c. chopped nuts

Sift and measure flour. Rub flour, sugar and fat together with hands or fork. Spread over fruit. Top with chopped nuts. Bake at 350°F. for about 45 minutes, or until crumb topping is delicately browned and fruit (if fresh) is tender. Serve warm with whipped cream, ice cream or chilled custard sauce.

Emily Cook

RHUBARB MERINGUE DESSERT

2 sticks (1 c.) butter, softened	¼ tsp. salt or less
2¼ c. flour, divided	5 c. chopped rhubarb (¼ inch pieces)
2¼ c. sugar, divided	2 tsp. vanilla
6 eggs, separated	

Cream softened butter. Combine 2 cups flour and 2 tablespoons sugar. Blend flour mixture into softened butter until well mixed. Pat dough into 9x13 inch pan, making it as smooth as possible. Bake in 300° oven for 10 minutes.

Beat egg yolks with wire whip. Combine 2 cups sugar, remaining ¼ cup flour and salt. Add slowly to egg yolks, combining thoroughly with wire whip. Stir in rhubarb. Pour mixture over baked crust, spreading evenly. Return to 350° oven and bake 45 minutes.

Beat egg whites until soft peaks form. Slowly add remaining sugar and beat until stiff. Add vanilla. Spread meringue over top of dessert, covering top completely. Return to oven and bake 10 minutes more or until golden brown.

Charlotte Moser

TASTY RHUBARB DESSERT

5 c. rhubarb, diced	3 c. small marshmallows
1 c. sugar	1 white cake mix
1 (3 oz.) pkg. raspberry Jello	

Put rhubarb, diced, in 9x13 inch pan. Mix sugar and Jello (dry) and sprinkle over it. Top with marshmallows. Prepare cake mix as directed and spread over marshmallows. Bake at 350° for 55 minutes. Cool 5 minutes and serve.

I like the cake mix with pudding in it.

Dolly Roach

APRICOT DESSERT

1 (3 oz.) pkg. apricot Jello	1 large jar apricot tapioca baby food
½ c. sugar	1 (8 oz.) cream cheese, softened
1 (8 oz.) can crushed pineapple (do not drain)	1 (8 oz.) Cool Whip

Mix Jello, sugar and pineapple together in 9x13 inch pan (or mold) and bring to boil. Mix well; cool. Mix cream cheese and baby food. Combine with cooled Jello. Fold in Cool Whip. Refrigerate. Serves 10.

Betty Jacobus

TORTE PUDDING

1 c. flour
1 stick margarine (½ c.)
½ c. nuts
8 oz. cream cheese
1 c. powdered sugar
2 c. frozen nondairy whipped
topping, divided

2 pkg. (4 servings) instant pudding
mix (not the kind you cook;
lemon, etc.)
3 c. milk
Nuts for garnish

Mix together flour, margarine and nuts. Pack into 9x13 inch pan. Bake at 350° for 15 minutes or until slightly browned. Cool. Combine softened cream cheese, powdered sugar and 1 cup of nondairy topping. Spread over crust and let stand 15 minutes.

Prepare pudding mix, using 3 cups milk; spread over second layer. Frost with remaining topping and refrigerate.

Elsie Lowe

DATE TORTE

Cut 1 package pitted Dromedary dates in pieces.

Add:

1 tsp. baking soda

1 c. hot water

Let stand.

Mix:

1 egg

1 (heaping) Tbsp. butter

1 c. sugar

¼ tsp. salt

Mix together and add date mixture.

Add:

1 c. flour

1 tsp. vanilla

¾ c. nutmeats

Mix together and bake 30 minutes at 350°. Bake in greased round pan; split; put whipped cream between layers and on top.

Eunice Ajax

ORANGE TORTE

1 c. butter
1 c. sugar
3 eggs
3 c. sifted flour
1 tsp. baking powder
1 tsp. soda
¼ tsp. salt

1 c. sour milk (1 Tbsp. vinegar in 1
c. milk)
1 tsp. vanilla
1 c. chopped dates
1 c. chopped walnuts
Grated rind of 2 oranges

Sauce: Bring to boil -

Juice of 2 oranges (unstrained)

½ c. sugar

Cream butter and sugar until well blended. Add eggs one at a time, beating well after each addition. Sift flour and remeasure. Sift dry ingredients together 3 times. Add to creamed mixture alternately with sour milk; add vanilla. Fold in dates, nuts and grated rind. Bake in spring form pan for 1 hour at 350°. Remove and cool 10 minutes. Pour sauce over cake and let stand several hours. Poke holes in cake so it penetrates through the cake. Make a second batch of sauce to pour over dessert slices when serving, if desired.

Simmer sauce on low to thicken, if desired.

Charlotte Moser

PETITE PEARLS

3 (8 oz.) cream cheese
1 c. sugar

5 eggs
1 tsp. vanilla

Cream together and pour into "petite" muffin tins lined with petite muffin paper cups. Fill $\frac{1}{2}$ to $\frac{2}{3}$ full. Bake at 300° for 20-25 minutes. Do not brown.

Then cream together:

2 c. sour cream
1 c. sugar

1 tsp. vanilla

Spoon topping over baked crust and bake 5 minutes more. Cool and serve.

Pat Arndt

CHEESE CAKE

Bake cake at 450° for 10 minutes, then at 200° for 1 hour and let stand in turned off oven for 1½ hours.

Crust:

1½ c. graham cracker crumbs
¼ c. sugar

1 tsp. lemon juice
½ c. margarine

Pat in greased spring pan and press out evenly.

Filling:

5 (8 oz.) pkg. cream cheese
1¾ c. sugar
3 tsp. all-purpose flour
5 eggs

2 egg yolks
1½ tsp. lemon juice
½ tsp. vanilla
¼ c. heavy cream

Beat cream cheese, sugar and flour in a large bowl until smooth. Beat eggs and egg yolks one at a time, beating well after each addition. Mix in lemon juice, heavy cream and vanilla. Pour into pan. Bake in preheated very hot oven for 10 minutes. Lower oven temperature to very slow 200°; bake 1 hour more. Turn off oven and leave cake in unopened oven for 1 hour. Open oven door and leave cake for 30 minutes more. Cool to room temperature. Refrigerate until cold.

Dolly Roach

CHERRY CLOUD TORTE

2 (8 oz.) pkg. cream cheese
¾ c. sugar
1 tsp. vanilla
2 eggs

1 Tbsp. lemon juice
1 (21 oz.) can cherry pie filling
24 Nabisco vanilla wafers

Beat first 5 ingredients until smooth. Place 24 foil lined cupcake cups on a cookie sheet. Place vanilla wafer in each cup. Fill each cup $\frac{2}{3}$ full with cheese mixture. Bake at 375° for 15-20 minutes. Remove from oven and top with a spoonful of cherry pie filling. Chill. Keep refrigerated. May be made a day or two ahead of time.

Blueberry pie filling may be used.

Roxee Daniels, Puyallup Valley Fuchsia Society

CHERRY DREAM SQUARES

1 pkg. Pillsbury Plus white cake mix
1 ¼ c. rolled oats
½ c. margarine or butter, softened
1 egg

1 (21 oz.) can cherry fruit pie filling
½ c. chopped nuts
¼ c. firmly packed brown sugar

Heat oven to 350°F. Grease 13x9 inch pan.

In large bowl, combine cake mix, 6 tablespoons margarine, and 1 cup rolled oats. Mix until crumbly. Reserve 1 cup crumbs for topping. To remaining crumbs, add 1 egg and mix until well blended. Press into prepared pan. Pour cherry pie filling over crust. Spread to cover.

To reserved crumbs in large bowl, add remaining ¼ cup rolled oats, 2 tablespoons margarine, nuts and brown sugar. Beat until thoroughly mixed. Sprinkle over cherry mixture. Bake at 350° for 30 to 40 minutes or until golden brown. Cool completely. Cut into squares.

Linda Mazzuca

STRAWBERRY MERINGUE DESSERT

3 egg whites
¼ tsp. cream of tartar

¾ c. sugar

Beat egg whites and cream of tartar to soft peaks. Gradually add sugar. Beat until stiff. Spread and bake in 9x9 inch pan at 275° for 1½ hours. Turn off heat and leave in oven for 1 hour. Cool.

1 (3 oz.) cream cheese, softened
½ c. sugar
½ tsp. vanilla

1 c. whipping cream
1 c. marshmallows

Beat cream cheese, sugar, and vanilla until creamy. Fold in whipped cream and marshmallows. Chill at least 12 hours. Cut into serving pieces and put on plates. Top with sweetened strawberries. Serves 9-12.

Marge Algyer

STRAWBERRY LAYER DELIGHT

2½ c. coarsely crushed pretzels
3 Tbsp. powdered sugar

¾ c. melted butter

Mix and press into 9x13 inch pan; bake 10 minutes at 350°.

8 oz. softened cream cheese
1 egg

1 c. powdered sugar
1 c. whipped whipping cream

Cream cheese; beat in egg and sugar; fold in whipped cream and spread on cooled crust.

2 c. boiling water
1 (6 oz.) pkg. strawberry Jello

2 (10 oz.) pkg. frozen strawberries

Dissolve Jello in water; fold in frozen strawberries. When soft set, put on top of filling. Make 8 hours before serving. Serves 12.

Marge Algyer

STRAWBERRY SQUARES

Combine:

1 c. unsifted flour
¼ c. packed brown sugar

½ c. chopped walnuts

Stir in ½ cup melted butter. Spread in jelly roll pan; bake at 350° until toasted, stirring once or twice. Cool.

In mixer, combine:

2 egg whites
1 c. white sugar

2 c. sliced strawberries
2 Tbsp. lemon juice

Beat at high speed 10 minutes. Fold in 1 cup whipped cream with 1 tablespoon liqueur. Crumble ⅔ of baked crumbly mixture in bottom of a 9x13 inch baking pan. Spoon strawberry mixture over top with remaining crumbs. Cover and freeze at least 6 hours.

Top each square with 2 fresh whole strawberries that have been dipped in liqueur and rolled in granulated sugar.

Lora Stonefeld

TWO FRUIT SHERBET

2 large eggs
½ c. sugar
½ c. light corn syrup

2 c. buttermilk
1 (6 oz.) can frozen orange juice
2 medium bananas, pureed

Beat eggs slightly; gradually beat in sugar and corn syrup. Add buttermilk and concentrate; beat to blend. Pour into 2 freezing trays. Freeze till almost firm, 2 hours. Turn into large mixing bowl; break up into small pieces. Beat without melting, just until consistency is uniform. Stir in bananas; they should be pureed just before using. Return to freezer tray and freeze till firm, 3 hours or more. Makes approximately 1 quart.

Renee Miller, N. C. F. S.

RASPBERRY SHERBET

1 c. raspberry pulp
Juice from 1 lemon

$\frac{1}{2}$ to $\frac{3}{4}$ c. sugar
1 egg white

Combine in large mixing bowl. Beat with mixer until well mixed. Pour into trays or freezer container. Freeze.

Linda Mazzuca

Candy, Jelly, Preserves



TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the **SOFT BALL TEST** the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the **FIRM BALL TEST** the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the **HARD BALL TEST** the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the **LIGHT CRACK TEST** the candy will form brittle threads which will soften on removal from the water.

In the **HARD CRACK TEST** the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In **CARAMELIZING**, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

CANDY, JELLY, PRESERVES

FUDGE

2 c. sugar
¾ c. canned milk

9 marshmallows
¼ lb. oleo

Boil 4 minutes, beat in 1 package chocolate chips until melted. Take from fire and pour in buttered pan.

Roger DeLorm

FUDGE

4½ c. white sugar
1 c. Carnation milk

½ lb. butter (oleo)

Bring mixture to boil and boil 5 minutes, stirring only enough to prevent sticking.

Mix:

4 pkg. chocolate chips
1 c. walnut meats
1 pt. marshmallow cream

1 tsp. vanilla
Salt

Pour sugar mixture over chocolate chips, marshmallows, nuts and stir until all chips are melted. Pour into well buttered pan. Makes 5 pounds.

Roger DeLorm

FUDGE CANDY

Place in large bowl:

3 (6 oz.) pkg. chocolate chips
8 oz. marshmallows
2 cubes oleo

2 c. chopped nuts
2 tsp. vanilla

In saucepan, combine 4½ cups sugar and 1 large can evaporated milk. Bring to rolling boil and cook exactly 6 minutes. Stir to keep from sticking. Pour over contents in bowl and mix thoroughly. Pour into greased pan and let set overnight. Cut next day.

Jim Speer, Puyallup Valley

FUDGE

2 c. sugar
¾ c. evaporated milk
¼ c. butter
1 c. chocolate chips or 1 (6 oz.) pkg.

1 c. cut up marshmallows
½ c. broken nuts
1 tsp. vanilla

Cook sugar and milk at medium heat, stirring constantly for 5 minutes or until about 236°. Remove from heat; add remaining ingredients and beat and blend. Pour into buttered dish.

Dolly Roach

PEANUT BUTTER FUDGE

1 c. brown sugar, packed
1 c. granulated sugar
 $\frac{3}{4}$ c. half & half
1 Tbsp. light corn syrup

Dash of salt
 $\frac{1}{2}$ c. creamy peanut butter
1 Tbsp. butter
 $\frac{1}{2}$ tsp. vanilla

Combine sugars, half & half, corn syrup, and salt; mix well. Place on medium heat and bring to boil. Cook, stirring occasionally, to 236° (soft ball stage). Remove from heat and add peanut butter and butter. Cool to lukewarm (115°) *without* stirring. Add vanilla and beat until it thickens and begins to lose its gloss. Pour into buttered 8 inch square pan. Cool and cut into squares. Makes 49 pieces, about 1 $\frac{1}{4}$ pounds.

Jim Speer

TURTLETTE CANDIES

Small pecan halves (9 to 12 oz.)
2 c. light Karo
2 c. sugar
1 c. light or dark Karo
 $\frac{1}{2}$ tsp. salt

$\frac{1}{3}$ c. butter or margarine
1 tsp. vanilla
1 (12 oz.) pkg. semi-sweet
chocolate pieces

On buttered cookie sheet arrange 4 dozen groups, each containing 4 pecan halves.

In a large, heavy saucepan, heat the cream to lukewarm. Pour out 1 cup and reserve. To the remaining cream in the saucepan, add the sugar, corn syrup, and salt. Cook and stir constantly over moderate heat until mixture boils. Very slowly stir in the reserved 1 cup cream so mixture does not stop boiling. Cook and stir constantly for 5 minutes. Stir in butter, about 1 teaspoon at a time. Turn heat low. Boil gently and stir constantly until temperature reaches 248° on a candy thermometer or until a small amount dropped into very cold water forms a firm ball that does not flatten on removal from water. Remove from heat. Gently stir in vanilla; cool slightly.

Pour about 1 teaspoon of mixture over the center of each group of pecan halves, half covering each nut to resemble turtles. Let cool, about 10 minutes.

Melt semi-sweet chocolate, without stirring, over hot (not boiling) water; stir until smooth. Spread over each turtle candy. When set, wrap each candy in clear plastic film. Makes about 4 dozen.

Marge Speer

FRENCH CHOCOLATES

1 (12 oz.) pkg. semi-sweet
chocolate chips
1 c. chopped walnuts
 $\frac{3}{4}$ c. canned sweetened condensed
milk

1 tsp. vanilla extract
Dash of salt

To roll in:

Chopped flaked coconut
Chopped walnuts

Chocolate sprinkles

Early in the day: In double boiler over hot, but *not* boiling, water melt chocolate chips. Stir in walnuts, condensed milk, vanilla and salt. Cool mixture about 5 minutes until easy to shape. With greased hands, shape into 1 inch balls and roll in an assortment of toppings. Makes 1 1/4 pounds. Store in airtight container in refrigerator.

Rebecca McCune Rogers

FRANGO'S

12 oz. chocolate chips
1/2 c. margarine
1 1/8 c. powdered sugar

2 eggs, beaten
2 tsp. vanilla
1 tsp. peppermint flavor

Melt chocolate in double boiler or microwave. Cool slightly. Cream margarine and powdered sugar. Whip in eggs; mix well. Add vanilla, peppermint, and melted chocolate. Mix quickly and drop from small spoon onto wax paper. Then refrigerate.

Dolly Roach

FRANGO'S

Melt one 12 ounce bag semi-sweet chocolate chips.

In bowl, beat about 4 minutes:

2 eggs
1 1/2 c. powdered sugar

1/2 c. butter or margarine

Add 1 1/2 teaspoons vanilla and melted chocolate. Add 2 teaspoons extract of your choice (rum, cherry, peppermint, almond, etc.) Stir. Let cool briefly. Drop on waxed paper.

Jim Speer

ALMOND ROCA CANDY

1 c. sugar
1 Tbsp. Karo
1/2 lb. blanched almonds

1/4 c. water
1/2 lb. butter
1/2 lb. Hershey's bar

Put first 5 ingredients into a skillet, cook to hard crack stage or until almonds are toasted light brown, stirring constantly. Pour into a buttered pan to cool and spread with melted chocolate while candy is hot. Cool; break.

Dolly Roach

DIVINITY

2 c. sugar
1/4 tsp. salt
2 egg whites

1/2 c. light corn syrup
1/2 c. hot water
1 tsp. vanilla

Dissolve sugar, corn syrup and salt in hot water. Cook without stirring to 250° or firm ball stage. Wash down with damp cloth any crystals which form on sides of pans. Remove from heat and pour gradually over stiffly beaten egg whites, beating constantly. Add vanilla and continue beating until holds shape when dropped from spoon.

Note: *Do not* try to make divinity when it is raining; it will not hold up.

Dolly Roach

MASHED POTATO CANDY

¾ c. mashed potatoes
1 (14 oz.) bag cocoanut flakes

4 c. powdered sugar

Mix and form into balls; chill.

Melt the following ingredients in top of double boiler:

½ sq. paraffin

1 sq. bitter chocolate

Then dip balls in mixture and place on waxed paper.

Charlotte Moser

APLETS

Soak 2 tablespoons Knox gelatine in ½ cup unsweetened cold applesauce for 10 minutes. Put ¾ cup applesauce (not that with gelatine) and 2 cups sugar in saucepan and bring to boil. Add soaked applesauce and gelatine and cook hard for 15 minutes, stirring constantly. When done, remove from heat and add 1 cup chopped nutmeats and 1 teaspoon vanilla. Pour in greased shallow pan. When set, cut in squares. (Takes 24 hours to set.) Separate and dip each in powdered sugar.

Margaret Switzer

ZUCCHINI JAM

3 c. grated, peeled zucchini
3 c. sugar
½ c. lemon juice

½ c. crushed pineapple with juice
1 (3 oz.) pkg. orange Jello

Combine all but Jello in large kettle. Bring to boiling and boil till clear, stirring constantly (6-12 minutes). Remove from heat and add Jello; stir until completely dissolved. Ladle into jars and seal.

Doris Pederson

FUCHSIA JELLY

Wash 2 cups ripe fuchsia berries; cover with water and boil until soft and mash through cheesecloth. Bring juice to boil.

1 c. granulated sugar

2 Tbsp. Sure-Jell

Add the preceding for each cup of juice following directions on package. Add juice of lemon for each cup of juice, or ½ cup of apple juice may be added.

Note: Use only ripe fuchsia berries from PLANTS FREE OF ANY SYSTEMIC CHEMICALS.

Alice Kennedy

Beverages, Microwave, Misc.



MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2-2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the bony pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

BEVERAGES, MICROWAVE, MISCELLANEOUS

1619 THANKSGIVING HOT SPICED CIDER

3 (3 inch) sticks cinnamon
2 tsp. whole cloves
1 whole nutmeg
½ gal. apple cider

½ c. sugar
2 c. orange juice
½ c. lemon juice
½ c. apple brandy

Tie spices in cheesecloth; combine with cider and sugar in large kettle. Simmer 15 minutes. Remove spices; stir in orange and lemon juice. Heat just till bubbly hot. Pour into heated punch bowl. Add small oranges studded with whole cloves for garnish.

Jeanie McCune

TOM AND JERRY BATTER

1 lb. butter
1 lb. extra fine granulated sugar

1 lb. light brown sugar
1 pt. vanilla ice cream

Presoftern butter and ice cream. Make like cookie batter. Can be frozen.

Bobbi Thomsen

OPEN HOUSE PUNCH

6 oz. fresh lemon juice
6 oz. frozen lemonade
6 oz. frozen orange juice

⅓ Southern Comfort
Red food coloring
3 qt. Seven-Up

Add Seven-Up to other ingredients just before serving. Float ice block and sliced lemons and oranges.

Cindy Haugen

STRAWBERRY MILKSHAKE

½ c. diet lemon-lime soda
⅓ c. powdered dry skim milk
1 pkg. sugar substitute

1 capful vanilla extarct
1 c. frozen strawberries

Blend until thick.

Cindy Haugen

RUSSIAN TEA

2 c. Tang
1½ c. sugar
¼ c. instant tea

1 pkg. lemonade mix
1½ tsp. ground cloves
1 tsp. ground cinnamon

Mix together well; add 1 heaping tablespoon to a mug of hot water or 2 teaspoons to a tea cup.

Cindy Haugen

SHERBET PARTY PUNCH

6 (7 oz.) bottles 7-Up
1 (46 oz.) can pineapple juice
1 (46 oz.) can orange juice

1 pt. cranberry juice
1 qt. raspberry or lime sherbet

Chill 7-Up and juices in advance. At serving time, combine all ingredients except for 7-Up and sherbet. Gently pour in 7-Up. Add scoops of sherbet and serve immediately.

Cindy Haugen

CATHEDRAL WINDOW CANDY (Microwave)

½ c. butter or margarine
1 (12 oz.) pkg. semi-sweet
chocolate chips
1 (10 oz.) pkg. or 4 c. colored or
mixed with white mini
marshmallows

1 c. chopped nuts (optional)
2 to 2½ c. coconut (shredded)

1. Place butter in 3 quart casserole. Heat on full power 1 minute or until melted; add chips and heat on level 6 (ROAST) for 3 to 3½ minutes, or until melted. Stir occasionally.

2. Cool chocolate so marshmallows won't melt; add marshmallows and nuts. Allow to stiffen some to form into logs.

3. Spread coconut on two 1½ foot sheets of waxed paper. Divide mixture in half. Form into long rolls on coconut. Coat all sides evenly with coconut. Store in refrigerator until firm. (I freeze them.) Cut in ¼ to ½ inch slices. Freeze very well.

Micro-tip: If the chocolate mixture hardens too much to roll out, heat on level 6 (ROAST) for 1 to 1½ minutes, or until softened. Yields 40-50 slices.

Doris Pederson

ENGLISH MUFFIN LOAVES (Microwave)

2 pkg. dry yeast
6 c. unsifted flour
¼ tsp. baking soda
1 Tbsp. sugar

2 tsp. salt
2 c. milk
½ c. water
Corn meal

Combine 3 cups flour, yeast, sugar, salt and soda. Heat liquids until very warm (120°F. to 130°F.). Add to dry mixture; beat well. Stir in rest of flour (3 cups oven or 2 cups microwave) to make a stiff batter. Spoon into two 8½ x 4 ½ inch pans that have been greased and sprinkled with corn meal. Sprinkle tops with corn meal. Cover; let rise in warm place 45 minutes. Bake at 400° for 25 minutes. Remove from pans immediately and cool.

Micro: Cook each loaf on HIGH for 6 minutes and 30 seconds. Surface of loaf will be flat and pale in color. Allow to rest 5 minutes before removing from pans.

To serve: Slice and toast. Makes 16 slices per loaf. Yields 2 loaves.

Doris Pederson

MICROWAVE CARAMEL CORN

Use 5-6 quarts popped corn.

Melt together:

$\frac{3}{4}$ stick margarine
 $\frac{1}{2}$ c. brown sugar

$\frac{1}{2}$ c. light corn syrup
 $\frac{1}{2}$ tsp. salt

Boil for 2 minutes; add $\frac{1}{2}$ teaspoon soda. Pour over corn in large grocery sack; shake. Close sack and microwave 4 $\frac{1}{2}$ minutes. Shake and turn every 30-40 seconds. Cool on waxed paper.

Jim Speer

QUICKIE FUDGE (Microwave/Candy)

1 lb. confectioners sugar
 $\frac{1}{2}$ c. cocoa
 $\frac{1}{4}$ c. milk

$\frac{1}{2}$ c. butter or margarine
1 tsp. vanilla
 $\frac{1}{2}$ c. nuts, chopped

1. Blend sugar and cocoa in 8x8x2 inch dish. Pour in milk. Place butter on top; heat in microwave on full power for 2 minutes, or until melted. Stir well to mix ingredients.

2. Add vanilla and nuts. Stir until blended. Place in freezer 20 minutes, or in refrigerator for 1 hour. Chill. Cut into 1 inch squares; store airtight. Yields 4-5 dozen pieces.

Doris Pederson

FRANGO CANDY (Microwave/Candy)

1 (12 oz.) pkg. chocolate chips
 $\frac{1}{2}$ c. margarine
1 $\frac{1}{2}$ c. sifted powdered sugar

2 unbeaten eggs
2 tsp. vanilla
 $\frac{1}{2}$ tsp. peppermint extract

1. Melt chips in double boiler and cool. For microwave, use cook level 6 (ROAST), and stir in 2 minutes or less.

2. Cream margarine, sugar and eggs together; add chocolate chips.

3. Beat until stiff and add peppermint or desired extract.

4. Drop into tiny candy cups.

Doris Pederson

PICKLED PRUNES (Italian Prunes)

6 lb. prunes
4 lb. sugar
1 qt. vinegar
Whole cloves

4 Tbsp. allspice
4 Tbsp. cinnamon
4 Tbsp. cinnamon bark
4 Tbsp. cloves

Stick a whole clove in each end of prune and pack in jar (stone crock). Cook ingredients until it boils. Pour over prunes.

2nd Day: Pour off liquid and again bring to boil and pour over prunes.

3rd Day: Bring prunes and liquid to a boil and pack in sterilized pint jars and seal.
Charlotte Moser

GREEN TOMATO MINCEMEAT

3 lb. (plus) tomatoes, ground	6 c. brown sugar
3 lb. apples	1 Tbsp. salt
2 lb. seedless raisins	1 c. suet, ground
1 c. vinegar	1 Tbsp. ginger
2 Tbsp. cinnamon	1 c. citron or orange peel
2 Tbsp. cloves	1 Tbsp. nutmeg

Grind tomatoes and drain well. Blanch with cold water, then scalding water - twice. Drain and measure out 3 pounds of tomatoes. Cook all ingredients together until thick and glossy. Pack into sterilized jars and seal.

Charlotte Moser

OVEN CARAMEL POPCORN

2 c. brown sugar	2 cubes butter or margarine
½ c. corn syrup	1 tsp. butter or vanilla flavoring
1 tsp. salt	6 qt. popped corn

½ c. Soda 20
↓

Boil sugar, syrup, salt and butter for 5 minutes. Remove from heat and add soda and flavoring. Stir well over popped corn and spread on 2 cookie sheets. Bake at 200° for 1 hour, stirring every 15 minutes. Remove from oven and let cool. Store airtight.

Doris F. Pederson

A LIGHT BATTER

¾ c. cornstarch	½ tsp. pepper
¼ c. flour	½ c. water or cold beer
1 tsp. baking powder	1 egg, slightly beaten
½ tsp. salt	

Mix and use for deep frying anything.

Ted Smith

SWEET AND SOUR SAUCE

1 c. vinegar	1 c. ketchup
1 c. sugar	1 c. water

Heat through, put in jar and store until ready to use.

Eunice Ajax

CRACKER JACKS

2 c. brown sugar
2 sticks butter or Imperial
½ c. light Karo syrup
1 tsp. salt

1 tsp. baking soda
6 qt. popped popcorn
Nuts or peanuts if desired

Boil brown sugar, butter, Karo and salt for 5 minutes, stirring constantly. Remove from heat and add baking soda. Stir well. Pour over corn and nuts and stir until all is coated. Put in large roaster pan and bake at 200° for 1 hour (every 15 minutes, stir). Cool; break apart and store. You will need a very large bowl for mixing.

Jessie Schmitt

HOMEMADE GRANOLA

4 c. rolled oats
½ c. sesame seeds
½ c. sunflower seeds
½ tsp. salt

¼ c. honey
¼ c. safflower or corn oil
1 tsp. vanilla
½ c. raisins (optional)

In large mixing bowl, combine oats, sesame and sunflower seeds and salt; mix well. In a second bowl, mix honey, oil and vanilla. Then add to dry ingredients. Mix thoroughly till blended evenly. Spread out in 9x13 inch pan or cookie sheet. Place in 325° oven to bake for about 35-40 minutes or until golden brown. Stir 2-3 times to evenly brown.

Leslie Fischer

PLAY DOUGH

1 c. flour
1 c. cold water
2 Tbsp. cooking oil
2 tsp. cream of tartar

½ c. salt
Food color
Flavoring (makes it nicely scented)

Cook, stirring constantly over low heat until it forms a nice clay ball. Store in sealed containers. Divide the dough in thirds and add color and flavor; or add color before cooking and make several batches to divide among friends.

Doris Pederson

LIFE'S RECIPE

1 c. good thoughts
1 c. consideration for others
3 c. forgiveness

1 c. kind deeds
2 c. sacrifice for others
2 c. well-beaten faults

Mix these thoroughly and add tears of joy, sorrow and sympathy for others. After pouring all of this into your daily life, beat with kindness; serve with a smile.

Alice Kennedy

People, caring, sharing, laughter ... these are the small but so important things.

Author Unknown

Notes

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Notes

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APPLE CRISP	88
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